

Manitoba Drafts New Libel Laws

WINNIPEG, Feb. 23.—(CP)—The long-existing legal distinction between libel and slander will be done away with if a bill now before the Manitoba legislature is passed. The bill, called the Defamation Act because it substitutes that term for libel and slander, follows a draft approved by the 1943 confer-

SPREAD OF RADIO has altered the former opinion the written word—libel—was potentially more damaging than the spoken word, the radio. The new term, defamation, springs from this.

The bill, which received first reading Thursday, states "a fair and accurate report, published or broadcasted, of a public meeting, legislative or administrative and parliamentary proceedings is privileged unless it can be proved publication or broadcasting was done maliciously."

World Assembly Churches Called

GENEVA, Feb. 23.—(AP)—The provisional committee of the world council of churches today called an assembly of Protestant Church representatives for the latter part of August, 1948. Approximately 450 delegates representing 90 church bodies already are on the roster for the world conference. General Secretary W. A. Visser 't Hooft said the assembly would be held in Amsterdam.

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Alberta Can Go Ahead—But Only On Good Roads

With the certainty that motor transportation will develop ever greater importance to our economy in the coming years, it is more than ever vital to Alberta's prosperity at a good system of modern highways and good secondary roads be provided.

The Alberta Department of Pub-

Works has planned such a highway program. It is important that the plan be put into effect without delay. Bring it to the attention of your friends and neighbours and the groups to which you belong. Ask your provincial member for information.

The Alberta Motor Association—a non-profit organization devoted to the interests of motorists—has neither commercial or private funds pressed unceasingly for an adequate road-building program. Becoming a member of this association will add your

... or only \$10 a year. Your
... ranch, in Calgary, Edmon-
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NEBIRDS
BY A FRACTION OF
Y OVER THE
LOW-CAPPED
MOUNTAINS
2, MIGRATING
THEIR NESTING
IA, AND BACK


TEMPLES.
 HUMAN BEINGS
 IN THE
 MIDDLE EAST

10

On Way to Halifax Nazi Mental Patient Tried Jump Off Train

HALIFAX, Feb. 23.—(CP)—Officers and men who served on the pocket battleship Bismarck, in the Luftwaffe and in the German army reached Halifax last night after a five-day trip from western Canada enlivened by the attempted escape of a prisoner held by alert guards of the Canadian Provost Corps.

APPROXIMATELY 100 mental cases were included in the overseas-bound draft of 318 prisoners-of-war who left the hospital ship at the end of the embarkation siding late last night. They are to sail today on the Canadian hospital ship Lady Nelson, which cleared customs at the Halifax wharves.

Maj. W. B. Hamilton of Kitchener, Ont., officer commanding the POW train, said the trip from Lethbridge, Alta., was "very satisfactory," with the usual incidents of the abortive attempt yesterday of one of the mental cases to hurt himself from the train.

THE PRISONER smashed a window pane and was halfway out of the train when he was held by guards grappled with him, Maj. Hamilton said. The man was immediately fastened in a straitjacket after his attempted escape, made shortly after the train left Lethbridge, John, N.B.

Men who served in the German army predominated in the draft. Hamilton said, although included were former sailors who participated in the sinking of the Bismarck on Hood in May, 1941. The prisoners, who in turn were sent to the bottom of the Atlantic three days after the Hood was lost. The German draft was taken at the end of a 170-mile pursuit by units of the Royal Navy and Royal Air Force.

Army Repatriation Figures to Decline

LONDON, Feb. 23.—(CP)—A sharp cut in Canadian army repatriation during March was reported yesterday by Canadian military headquarters in London with the statement that a lack of men to ship was the problem—not the shipping shortage.

The March figure for the army will be 5,500 which is one-quarter of the 22,000 personnel who will be in the United Kingdom at the end of February. There are 15,000 Canadian troops manning the United Kingdom Canadian army establishment and 5,000 transient personnel on repatriation duty.

ABOUT 8,000 WIVES and children of Canadian personnel will be moved to the Dominion during March.

THE CMHO spokesman said repatriation of the Canadian Army of occupation in Germany would begin early in April and until that movement is completed, there probably will be only a moderate reduction in United Kingdom staff strength unless the CAOP moves home front continental ports "which would make the situation quite different."

The National Housing Act...

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This Company is prepared to consider loans for the purpose of building new homes under the provisions of the National Housing Act. Complete Information Gladly Furnished On Request

W. J. McLEOD,
Manager Investment Department,
216-221 Empire Block,
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THE
MUTUAL LIFE
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Head Office — Waterloo, Ontario

SUSIE Q. SMITH by Linda & Jerry Walter



It must be love—he's been over to copy my geometry five times this week.

East Coast Over Finances Draws Protest

VICTORIA, Feb. 23.—(CP)—Byron I. (Boss) Johnson (C.N.W. Westminster) said in the British Columbia Legislature yesterday that the Dominion-provincial conference "is the only thing that counts in this province at the present time."

MR. JOHNSON, FIRST Coalition member elected to the Legislature, who was the mover of the address in reply to the Speech from the Throne, said it was "an insult for either Finance Minister or Prime Minister Mackenzie King to suggest that a British Columbia should accept a grant of \$12,000,000 in lieu of income and corporation taxes and succession duties."

Mr. Johnson predicted a repetition of the depression years "if the Dominion ceased buying in this province."

He maintained that British Columbia should not stand for continuation "by any administration of a system that would give dominance of taxation to the provinces of Ontario and Quebec."

STRENUOUSLY OBJECT to the control of taxation being left in the hands of Ontario and Quebec. We cannot permit centralization and control of finances by the two eastern provinces."

Mr. Johnson claimed that British Columbia should have "the same deal as the east" with regard to freight rates and maintained that the industry demands of the west had created in this province would be perpetuated by the rates were devised to give a more equitable deal to this province."

He welcomed the government for failure to open new highways in the north and the urgent construction of Vancouver Island highways as an inducement to tourists.

Vancouver Girl Will Join Opera

VANCOUVER, Feb. 23.—(CP)—Terresa Perri, 25-year-old soprano, who is studying at the Vancouver Conservatory of Music, said yesterday she had won a singing contract with the San Carlo Opera Company.

At an audition Thursday night at the final appearance of the opera company, she was chosen to sing "Rigoletto" and "La Boheme" and yesterday the manager informed her "she was in."

SHE WILL LEAVE her typecast of a "girl" to sing her first appearance in New York City.

Sask. Insurance Plan is Outlined

REGINA, Feb. 23.—(CP)—Social Welfare Minister G. W. Patterson told the Saskatchewan legislature yesterday that the government's proposed compulsory automobile accident insurance plan would be copied in other parts of the continent.

"This is at true a social welfare act as any but we are stepping on some toes and they are tender toes," he said in further second reading of the bill. "The only people who will suffer under this act are those who sit behind their glass-top desks in Toronto and Montreal."

MR. VALLEAU EXPLAINED how the government's accident insurance fund would be built up by the government insurance office through which the insurance is to operate. An extra \$5 would be charged with Saskatchewan motor license an extra \$1 for driver's licenses. The scale would go up for taxis and public carriers.

Every Saskatchewan resident passenger and motorist alike over the age of 16 would be covered under the act, he said, even when driving anywhere in Canada or the United States. Maximum benefits would be \$5,000 per person and not set a scale of payment for various types of injuries.

Super-Freezing German Weapon Was Kept Secret

HOUSTON, Tex., Feb. 23.—(AP)—Dr. J. W. Behrman of Chicago, president of the Missouri Synod, last night described what he said was a secret weapon with which Germany had hoped to win the war, which Hitler never received. He addressed a dinner meeting of Lutherans of the Missouri Synod.

Dr. Behrman, just back from a seven-week tour of Europe, said that the weapon freezes everything within a radius of five miles, instead of burning everything as the Germans had hoped.

The man who invented this weapon was persuaded by a fellow-bureau man not to release its dreadful secret," Dr. Behrman said.

Premier Approves Organization Stand

TORONTO, Feb. 23.—(CP)—The National Council for Canadian-Soviet Friendship announced yesterday that a telegram had been received from Prime Minister Mackenzie King expressing "cordial approval of the position" taken by the council in deciding to continue its activities "in a normal way."

The National Council, under Director Mac Chie, said Thursday that a telegram had been sent to the organization throughout Canada and radio commentators had failed to follow the advice of the Prime Minister to treat the whole matter (response in Canada) with reserve and caution. A copy was sent the Prime Minister.

Star of 1946 Glenora Ice Show "Peace Period" In Red Affairs

LONDON, Feb. 23.—(CP)—Generalissimo Stalin last night told the Red Army on its 25th birthday that as the Soviet Union entered a "peaceful period of development," it was the army's duty to guard Russia's borders against enemies while the people created a "peaceful surge of national economy."

"HAVING ENDED the war by a victory over the enemy," the generalissimo said in an order of the day commemorating the anniversary, which was heard here on the Moscow radio, "the Soviet Union has entered into the most peaceful period of its economic development."

"At the present time, the Soviet people is faced with the task of strengthening the positions won by advancing further to a new economic position. We cannot limit ourselves to the consolidation of these positions, for that would lead to stagnation."

"We must move further forward so that we may create the conditions for a new, powerful surge of national economy. We must, in the shortest possible period, heal the wounds inflicted by the enemy on our country and restore the pre-war level of development."

"IN THE NEW CONDITIONS," the Red Army must vigilantly guard the state interests of the Soviet Union and make the borders of our motherland impenetrable against enemies."

"The Red Army," he said, "is obliged not only to keep up with the progress of the art of war, but to advance it."

THE GENERALISSIMO ordered a salute of 28-gun salutes honoring the Red Army as it fired in Moscow, the capitals of the other Soviet republics and in the Petro city of Leningrad, Stalingrad, Sevastopol and Odessa.

For its farewell edition Maple Leaf under Editor Max Jack Golding of Saint John, N.B., put out a 15-page issue instead of the usual four from the plant of the Evening Standard, which had printed it since shortly after the end of the war in Europe when it succeeded The Canadian Press News.

In a message to the paper, Prime Minister Attlee expressed "the deep appreciation of the British people for the contribution made by the Canadian forces to our common victory."

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In addition there were 750 northern Europeans, including 450 French and 805 of other nationalities, including 347 of Hebrew race and 249 of Russian race, and 40 Russians and 53 Czechoslovaks.

A large proportion of those from the British Isles were women and children—819 adult females and 5,177 children under 18—many of whom were wives and children of Canadian servicemen.

Canada Immigration Shows Big Increase

OTTAWA, Feb. 23.—(CP)—Immigration to Canada in 1945 totalled 22,722 persons, compared with 12,801 during the previous year, the immigration branch of the resources department announced last night.

OF THE TOTAL, 14,677 came from the United Kingdom and 6,394 from the United States.

IN ADDITION there were 750 northern Europeans, including 450 French and 805 of other nationalities, including 347 of Hebrew race and 249 of Russian race, and 40 Russians and 53 Czechoslovaks.

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TO: Those who have been sending Cigarettes and Tobacco to Members of the Armed Forces Overseas Under our Overseas Gift Plan.

Effective February 28th, 1946

This Gift Plan will be discontinued.

In order to ensure continuity of supply for men serving in the Canadian Forces Overseas, arrangements have been made whereby

SWEET CAPORAL AND WINCHESTER CIGARETTES will be available for purchase by such personnel through the Canadian Tobacco Depot, London, England, operated by the Canadian Postal Corps, at the same price as through the Gift Plan.

For those who wish to continue providing cigarettes to friends and relatives in the Armed Forces overseas, we suggest the sending of Money Orders to the individuals thus enabling them to purchase their favourite cigarettes as outlined in the preceding paragraph.

IMPERIAL TOBACCO SALES COMPANY OF CANADA LIMITED
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Once Ordered Shotti Tame Fawn Finds Home In Calgary City Zoo

SALMON ARM, B.C., Feb. 23.—(CP)—Bambi, a tame fawn that was sentenced to death because it failed to respect the privacy of Salmon Arm gardens, won a reprieve and now makes its home in Calgary's zoo.

BAMBI WAS FOUND in the woods near here early last spring and, while still an infant, was nursed with a bottle by Murray Riddle. It became a favorite with children in Salmon Arm, but its inherent taste for flower buds and the greening buds on shrubs got it into trouble.

Complaints were made to civic authorities, and eventually it was released again to the woods. Fearing that it could be killed by a dog or coyote, because it had been raised with a dog and had no fear of canines, arrangements were made with an Indian to hunt Bambi and destroy the pet animal.

Hearing of the deer's impending fate, the Salmon Arm Fish and Game Association rushed a telegram to the Mayor of Calgary asking if that city would give the pet a home. An affirmative reply was received immediately, whereupon city warden Don Cameron was called on to lead a search for the animal.

BAMBI WAS SOON recaptured. A crate was built for its trip and on Feb. 10 it was shipped to Calgary. I came from Salmon Arm, B.C. Please put me in the Calgary animal park. Thank you, Bambi."

Above are artist's sketches, showing obverse (top) and reverse sides of the new Franklin D. Roosevelt dime, expected to go into circulation soon. The coin was designed by John R. Sinnock, chief engraver, Philadelphia mint.

North Dentist Is Prospector In Spare Time

THE PAS, Man. Feb. 23.—(CP)—The dynamic dentist of Canada's northern municipalities is at it again in northern Manitoba.

Dr. William McGill, who has his first stakings in the Yellowknife gold fields while carrying on a practice on the Alaska Highway, has been prospecting north since his return to the Yukon.

"I really like the look of the setup here," he said yesterday. "I think this country is going to go ahead with lots of activity."

In agreement with J. P. Gordon, Canadian mining man from Regina, Ont., who foresaw the biggest mining boom in Manitoba's history getting underway next summer.

Servicemen Help Canadian Weeklies

LONDON, Ont. Feb. 23.—(CP)—Hugh Macdonald, editor of the Perth News-Record and president of the Canadian Weekly Newspapers Association, said yesterday in an address at the University of Western Ontario that returning servicemen are bringing new ideas and noticeable improvements into Canada's weekly newspapers.

Mr. Macdonald's address on weekly newspaper work was one of a series by prominent

REPORTAGE ANALYSIS COMMENT

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What Your Church Is Doing

First of Kind in City, Married Couples Society Active at Knox Church

By HELEN FERRIS

First society of its kind in Edmonton and one of the most active is the Young Married Couples' Organization of Knox United Church.

ORGANIZED in October, 1944, at the suggestion of the pastor, Rev. Elgin G. Turnbull, the group now consists of 15 regular couples who meet at the church on the second and fourth Fridays of each month.

Officers are held jointly by husband and wife. The present officers are: Past-president, Mr. and Mrs. Harmon Burpee; president, Mr. and Mrs. William Gibbs; vice-president, Rev. and Mrs. Emanuel Heller; secretary-treasurer, Mr. and Mrs. Stewart.

Similarly, all committee work is done jointly by husbands and wives, and no member may officiate in chairing a meeting, keeping minutes, or performing any other function.

REGULAR MEETINGS include devotional periods, addresses on topics in which young married people are interested, such as child psychology, gardening, nutrition, etc.; handicrafts and hobbies, and book discussions.

Social activities include sleigh rides, skating parties, and winter rounds.

The YMCO takes an active part in church work, and has already supplied the church with many services and teachers for the Sunday School. At the recent annual congregational meeting also, President William Gibbs was elected to the office of manager of the church.

THE MAJOR PROJECT undertaken by the group soon after its inception was the purchase and installation of a sound system. This machine has been used in the church for a number of months.

It was financed by a number of bazaar held on the night of its first public demonstration to pay off the balance of the loan.

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WITH THE OBJECTIVE of promoting similar organizations among young married couples in the city, a "Round table conference" was held at Knox church last Sunday evening when the purpose of the YMCO and its relation to the "Crusade for Christ and His Kingdom" was explained.

Rev. and Mrs. Turnbull, Rev. E. H. Bursall, and Rev. Emanuel Heller.

Young married couples and single adults were present from United churches in British Columbia, and the leadership of Mr. Turnbull and Mr. McLaren, plus a number of the formation of new groups.

YMCO GROUPS have been functioning in Eastern Canada for some time. They form part of the Young Adult movement, which is attempting to bridge the gap between Young People's Unions and the church activities of young people on sessions and boards, etc. In many congregations, it has been a combined venture on the part of

of single and married young adults. It offers a special opportunity to returning service men and women to link up with other young adults of mutual age and interests, and through such a channel to find their place and part in organized Christianity.

McDonald Baptist Youth Group Has Valentine Party

The McDonald Baptist youth group had a very good time at their Valentine party, Games, lunch, and singing were enjoyed by all. The Rev. R. J. D. Smith was the special speaker at the "You Explorers" rally held last Sunday, at First Baptist Church.

"From Every Storm Wind That Blows" was rendered very beautifully by the quartet of the choir. After the Wednesday night religious service, the quarterly business meeting of the church was held.

Special Campaign To End on Sunday

Dr. Paul Root, president of the World's Christian Fundamentals Association, and the "Singing Tunes" Negro singers, will conclude their special campaign in Edmonton Sunday with two services in the Strathcona United Church.

"Around the World in 45 Minutes" at all young people are urged to attend.

At 7:30 p.m. Dr. Root will deal with the most startling topic "When the Holy Spirit Leaves the World." In this service "The Tind-" will answer many questions.

A very few profound philosophers understand what this means "There are not what they seem." The utmost respect for the Christian, and the projections of God's thought and so.

CENTRAL UNITED CHURCH
Pastor: REV. E. H. BURSALL, M.A., B.D.
140 Ave. and 50 St.

METROPOLITAN UNITED CHURCH
Pastor: REV. M. McLEOD THOMPSON, M.A., B.D.
Corner 126th St. and 24th Ave.

WESLEY
Pastor: REV. JAMES R. COX, M.A., B.D.
Corner 117 St. and 102 Ave.

KNOX 14th STREET UNITED CHURCH
Pastor: REV. ELGIN G. TURNBULL, B.A., B.D., Minister.

ROBERTSON
Pastor: REV. MURDOCH MACKINNON, D.D. (Cornwall House).

THE TOTEM AND THE ATOM
Pastor: REV. MURDOCH MACKINNON, D.D. (Cornwall House).

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McDOUGALL
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ANCHORS OF THE SOUL
Pastor: REV. MURDOCH MACKINNON, D.D. (Cornwall House).

OUR SAVIOUR'S LUTHERAN CHURCH
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Welfare Officer Leader of S.A. Campaign Here

Nearly five years of service in the King's forces have not dimmed the spiritual ardor of many fine Christian gentlemen from Canada. One of this category is Maj. Peter Lindores who is at present the leader and speaker of a special relief campaign being held at the Alberta Avenue Salvation Army Corps at 1813 5th Street.

THE MAJOR has CONDUCTED evangelistic meetings in many large centres of the Old Land such as at the Central Hall, Clifton Congress Hall, London; Lake Road Temple, Portsmouth; and Aberdeen, Scotland.

While working for the Canadian Services in the army and air force, the major was noted as a sympathetic welfare officer and a keen and energetic sportsman who did everything possible to relieve the boredom of the leisure hours of our men while away from their beloved Scotland.

SATURDAY EVENING at 8 o'clock a service is being conducted at which the topic will be "Serving in Khaki and Air Force Blue." This includes methods of service and the special training in the experience of the major while serving Overseas.

Sunday morning a divine service is being held for Scouts, Cubs, Guides and Brownies and the major bringing an inspirational message of particular interest to the young people.

A HEARTY INVITATION is issued to all to attend these and other meetings of the campaign which concludes on Tuesday, Feb. 26.

We are for in him we live and have our being—Amen—1728.

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TODAY'S MESSAGE

Truths to Remember

THIS is a Fundamental Christian and democratic truth that whatever their race, creed or color, all men are equal in the sight of God. All men are brothers. They are co-equal members of God's family, and whoever injures one injures all, including himself.

Since this is our creed—as Christians—it follows that we must be vitally concerned over the injustices that many thousands of our fellow citizens continue to suffer because of racial and religious prejudice. That anti-Semitism, anti-Negroism, and other forms of bigotry persist is proof that many have still to learn the meaning of God's second great precept: "Love Thy Neighbor as Thyself."

Perhaps they do not realize the greatness of man, or the depth of love which God feels for the least of his creatures. Every man is an immortal being with a soul created in the image and likeness of God. The human soul is so precious to Christ that even had there been only one man in the world, He would have died to save him. Yet there are men who mock this unfathomable love by deliberately denying to others those simple human rights which are the mark of our common affinity.

Whatever the excuses some use to justify discriminations or injustices inflicted upon Jews or Negroes or other minority groups, there can be no defence when the culprit renders an accounting to God. The wrongdoer will find he has done himself even greater harm when God reminds him in wrath: "Whatever you did to the least of these, you did to me."

GET TO CHURCH THIS SUNDAY

Baptist
DELTON BAPTIST CHURCH
Pastor: REV. E. H. BURSALL, M.A., B.D.
140 Ave. and 50 St.

Donnie Doon Baptist Church
Pastor: REV. E. H. BURSALL, M.A., B.D.
140 Ave. and 50 St.

CENTRAL BAPTIST CHURCH
Pastor: REV. E. H. BURSALL, M.A., B.D.
140 Ave. and 50 St.

NORWOOD BAPTIST CHURCH
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ST. JOHN THE EVANGELIST CHURCH
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Chairman

THE PROGRAM will feature a minstrel show by the Knox Church group, with the New-wood and Highlands groups, piano selections by Miss Nellie Paulsen, songs by the Rev. Donald Paulsen, with Tom Lavers, accompanist, and a short address by the church's adviser, Rev. T. R. Davies. Master of ceremonies will be Cliff Hartz, Chairman of the National Night concert committee is Harold Reid, and president of the presbytery Frances Lister.

Proceeds of the concert will be contributed to the travel pool for sending delegates to the 1946 national council in Albert College, Belleville, Ontario, Aug. 18-24. There will be 150 delegates altogether, two from Edmonton to be appointed later.

THEME of the council will be "Canadians United in Christ," the young people considering how they can share in promoting such unity. The YPF function will include 2,000 United churches across Canada, with groups from 17-25 years of age meeting for a week.

Their purpose is to provide a place where young men and women of congregations may meet together for thoughtful discussion, fun and fellowship, and to stand shoulder to shoulder with the Christian frontiers of the world.

THE YP UNIONS have organized into presbyteries to promote fellowship and co-operation among the United Church groups in given areas. The Edmonton Presbytery extends from Fort Saskatchewan to Edmonton, and from Athabasca to Leduc. It is affiliated with the national presbytery.

The presbytery is included in a conference, which has an approximate membership of 2,000 in Alberta.

The national YP links up with the United Church groups and actively participates in the National YP Board of the Religious Education Council of Canada.

Anglican (Episcopal)
St. Stephen's Church
Pastor: REV. E. H. BURSALL, M.A., B.D.
140 Ave. and 50 St.

ALL SAINTS CATHEDRAL
Pastor: REV. E. H. BURSALL, M.A., B.D.
140 Ave. and 50 St.

CHRIST CHURCH ANGLICAN
Pastor: REV. E. H. BURSALL, M.A., B.D.
140 Ave. and 50 St.

ST. JOHN THE EVANGELIST CHURCH
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Sunday, March 8

United Church Young People To Present Variety Concert

By HELEN FERRIS

A National Night variety concert will be presented by the Edmonton Presbytery Young People's Union of the United Church of Canada in the Metropolitan United Church on Sunday, March 8, at 8 p.m.

THE PROGRAM will feature a minstrel show by the Knox Church group, with the New-wood and Highlands groups, piano selections by Miss Nellie Paulsen, songs by the Rev. Donald Paulsen, with Tom Lavers, accompanist, and a short address by the church's adviser, Rev. T. R. Davies. Master of ceremonies will be Cliff Hartz, Chairman of the National Night concert committee is Harold Reid, and president of the presbytery Frances Lister.

Proceeds of the concert will be contributed to the travel pool for sending delegates to the 1946 national council in Albert College, Belleville, Ontario, Aug. 18-24. There will be 150 delegates altogether, two from Edmonton to be appointed later.

THEME of the council will be "Canadians United in Christ," the young people considering how they can share in promoting such unity. The YPF function will include 2,000 United churches across Canada, with groups from 17-25 years of age meeting for a week.

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The national YP links up with the United Church groups and actively participates in the National YP Board of the Religious Education Council of Canada.

The Presbyterian Church in Canada
FIRST PRESBYTERIAN CHURCH
Pastor: REV. E. H. BURSALL, M.A., B.D.
140 Ave. and 50 St.

11 a.m.—"IS THE CROSS NECESSARY TO VITAL RELIGION?"
Anthem: "God is a Spirit" (Harris)

7:30 p.m.—SPECIAL SERVICE OF PRAISE
Subject: Talks on "BUT SWIFTER FAR THE FACE TO SEE" Anthem: "I Saw the Lord" (Harris)

11 a.m.—"THE SACRAMENT OF HOLY COMMUNION AND BAPTISM"
Anthem: "Bread of the World" (Harris)

7:30 p.m.—"FAITH IN A PERSONAL GOD"
Sole: "He Wipes the Tear from Every Eye"—Miss Doreen Mackay

ST. ANDREW'S PRESBYTERIAN CHURCH
Pastor: REV. E. H. BURSALL, M.A., B.D.
140 Ave. and 50 St.

11 a.m.—"THE SACRAMENT OF HOLY COMMUNION AND BAPTISM"
Anthem: "Bread of the World" (Harris)

7:30 p.m.—"THE GIFT OF GOD"
Anthem: "Call Thy Burden" (Harris)

WESTMOUNT PRESBYTERIAN CHURCH
Pastor: REV. E. H. BURSALL, M.A., B.D.
140 Ave. and 50 St.

11 a.m.—"THE LORD HATH NEEDED OF YOU"
Anthem: "Ashamed of Jesus" (Bixby)

7:30 p.m.—"THE GIFT OF GOD"
Anthem: "Call Thy Burden" (Harris)

RUPERT STREET PRESBYTERIAN CHURCH
Pastor: REV. E. H. BURSALL, M.A., B.D.
140 Ave. and 50 St.

11 a.m.—"THE LORD HATH NEEDED OF YOU"
Anthem: "Ashamed of Jesus" (Bixby)

7:30 p.m.—"THE GIFT OF GOD"
Anthem: "Call Thy Burden" (Harris)

STRAND THEATRE
Pastor: REV. E. H. BURSALL, M.A., B.D.
140 Ave. and 50 St.

3:00 p.m.—YOUTH RALLY SERVICE
DR. PAUL ROOD: "Around the World in 45 Minutes."

7:30 p.m.—Evangelistic Service
DR. ROOD: "When the Holy Spirit Leaves the World."

Cigarettes

Soccer League to Operate In Edmonton this Season

Return of soccer to the city, with at least four teams operating in a league during the 1946 season, appears assured as a result of the re-organization meeting of the Edmonton District Football Association held in the Memorial Hall on Friday night.

Canadian Legion North, Canadian Legion South, South Side and CNR were announced as the four clubs ready to field teams, but the league will not necessarily be limited to these four. Anyone can be invited to join, but the league is not being extended to other eleven's to join. Those interested should contact Secretary Tom Fawcett, phone 27286, as soon as possible.

Starting date for the league was not definitely set, but the schedule is expected to get under way on or about Saturday, Mar. 25.

The association is affiliating with the Alberta association and thus will become eligible for both provincial and Dominion competitions.

SUMMARY
First period: 1—K. E. Park, Ashley Stogryn); 2—North Edmonton, Brownoff (McDonald); 3—K. E. Park.

— PLUS — WITH
"ALLERGIC TO LOVE" W

HOPALONG CASSIDY
 With Marika O'Driscoll, Noah
 Henry, Jr.—Also CARTOON

Popeye — Rabbit Cartoon
 Donald Duck — Short Western

Added
 "River Boat Rhythm"

Evenings—50c, 75c, \$1.00 Matinee—50c, 75c
Evenings 8:15 — Matinee, 2:15
MAIL ORDERS FILLED NOW!

— PLUS — With HOPALONG CASSIDY
"ALERGIC TO LOVE" With Martha O'Driscoll, Noah
Beery, Jr.—Also CARTOON

AND 7 DWARFS"
 Popeye — Rabbit Cartoon
 Donald Duck — Short Western

BERNARDINE
 Added
 "River Boat Rhythm"

INDIAN COMMISSIONS
NEW DELHI.—(CP)—Candidates for regular commissions in the Indian Army are to be trained at Dehra Dun. It is estimated that the first flow of officers from the proposed National War Memorial Academy will not be available until the end of 1952.

65 8

First City Girl to Enter Ice Show

Edmonton Figure-Skating Star to Join Professional Troupe

By JACK DELONG

Bond, blue-eyed Mary Kirstine, slender, graceful skater and ballet star of the Glenora club, will be the first Edmonton figure skater to enter the ice show business as a professional.

THE COMELY, YOUTHFUL figure-skating and dancing star of the talented Glenora club group has signed a four-year contract with the United States Ice Shows and will join the professional troupe at Atlantic City on July 1 next. She is just 18 years of age.

Terms of her contract with the troupe of ice performers were revealed by Miss Kirstine in the interview that she gave to the Bulletin.

"It was just too good to turn down," said Miss Kirstine, who is the daughter of Mr. and Mrs. A. G. Kirkland of 1050 8th Avenue, west.

She is well known to Edmonton sports followers, having been a performer in the annual Glenora club carnival at the Edmonton arena last winter.

Unlike many top-notch performers on the steel blades, Miss Kirstine did not go to the high chair at the skating rink.

SHE HAD NEVER BEEN ON skates before 1937 when she was between nine and 10 years of age, but hard work and perseverance carried her to the top in spite of a somewhat belated start.

Now about for Pittsburgh Hornets of the American professional hockey league, Mitchell, who spotted Miss Kirstine as "big league" skating talent.

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Butter Making Shows Decline For Last Month

Creamery butter production during January shows a decrease of 4.8 per cent as compared to the corresponding month of 1945, according to the latest figures from the provincial department of agriculture.

The northern section of Alberta continues to show slight increase but the southern and central sections show large decreases.

SHIPMENTS OF BUTTER from cheese factories to city milk distributors continues at a high level, definitely affecting cheese production which shows a decrease of 37.4 per cent for the month.

Total creamery butter production for Alberta during January this year was 1,307,385 pounds, a decrease of 148,108 pounds as compared with the corresponding month in 1945.

The total for all of Canada was 9,008,878 pounds, a decrease of 1,761,725 pounds as compared with January 1945.

A total of 265,615 pounds of cheese was produced in Alberta during the month of January, a decrease of 43,425 pounds as compared to the corresponding month last year.

The total for all of Canada was 1,446,984 pounds, compared with 1,536,720 pounds in January 1945, a decrease of 89,736 pounds.

Creamery butter stocks in Alberta show a decrease of 46.3 per cent as compared with the corresponding month of 1945.

Factory cheese stocks for the province show an increase of 16 per cent while for the Dominion there is a decrease of 25.6 per cent.

Survey of Polling Divisions Started

A survey of Edmonton's municipal polling divisions was started Friday by Thomas Walker, city assessor, and George S. Duggan, city clerk.

The survey is being conducted with a view to revising poll divisions to lessen the distance electors have to walk to polling stations, and also to determine locations for polling stations as centrally as possible.

REQUEST FOR A REVISION of the polling divisions in the city was made last night by the Edmonton Junior Chamber of Commerce, and early this year by the Labor-Progressive party.

A special committee of council headed by Ald. J. M. Douglas has been appointed to deal with changes proposed in the poll boundaries.

Preserves Coupons Value Unchanged

There has been no change in the purchase-value of sugar-preserves coupons from the purchase value of the separate coupons formerly used for sugar and preserves, C. G. McKee, regional superintendent of rationing said Friday morning.

Under the consolidated system, "C" coupons are good for one pound of sugar or two as many as many can be preserved as before. As they fall due, the coupons are on a staggered basis, with "absolutely no reduction," Mr. McKee stated.

The official statement that the allotment of sugar for home canning will be the same in 1946 as it was last year, ten pounds per person, in annual fruit.

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Discuss Tragedy of War



CHARLES BRACKE CHARLES HEATH

Tragedy in Holland

Ironies of War are Laid Bare As Co-Workers Compare Notes

By BERT NIGHTINGALE

On a cloudy autumn day in the upper region of Southern Holland in 1944, Edmonton-born Lt. Charles Heath, liaison officer with the 6th Brigade, Third Canadian Division, observed the destruction of the Scheldt area town of Biervliet.

held by a desperate and strongly-armed German force as a fortified point in a vital communications network.

At that time, the 6th Brigade, Third Canadian Division, was engaged in a bitter struggle to clear the area of German forces, powerful RAC Typhoons roared over the crossroads settlement and pelted Biervliet with rocket bombs. The enemy strong point was knocked out and the lives of probably hundreds of Canadian troops were saved.

Weeks later in Edmonton, Charles Bracke, 30-year-old Hollander who left his farm in his native land in 1941 to join the Canadian Army, learned of the death of a brother-in-law and the destruction of his home and another brother-in-law's home, during a raid on Biervliet.

Last week, Heath, now out of his army grade and an employee of Northwest Branch of the Canadian Bank, a fellow-employee compared notes and learned that the 6th Brigade had been in the area in which a comrade played a leading role, was one of the ironies of war.

CHARLIE HEATH, 24-YEAR-OLD son of Mrs. Mrs. Heath, 1028 82 Street, left the University of Alberta after graduating in chemistry, to join the Canadian Army in the spring of 1941. The following November he went overseas as a reconnaissance officer.

His service overseas was never monotonous. For the first few months he served as air defence officer; later he was an aircraft reconnaissance instructor. After that his assignments included the 4th Polar Bear Division and the 3rd Armored Brigade in the Netherlands.

Three weeks after D-Day, he went up to the coast of France with the 6th Airborne Division and crossed the Seine River with the 7th Armored Division, Montgomery's Desert Bats and then to the 4th Marine Command Brigade at Dunkirk. He remained there with the 5th High Division and the Czechoslovakian Brigade Group.

FINALLY HE JOINED the 24th Canadian Infantry Brigade when that unit was getting set to clear the Scheldt area in the fall of 1944.

Here his job was to discover various towns and villages in the area, which had been fortified by the Germans in their fighting retreat from the Netherlands.

Down from the Scheldt Estuary came the Ninth Infantry Division. The official statement that the allotment of sugar for home canning will be the same in 1946 as it was last year, ten pounds per person, in annual fruit.

Heath himself Biervliet as a target for his liaison headquarters. Minutes later, with Typhoon aircraft, he was in the air.

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Seven New Permits For Homes Issued

Seven permits for the erection of homes have been taken out so far during February the total value of which was \$21,000, according to city architect's office records.

THE PERMITS WERE ISSUED to Mr. Bracke, 1028 82 Street, \$2,000; P. Lechert, 1028 82 Street, \$2,000; A. Nutter, 1220 82 Street, \$2,000; H. H. Bracke, 1021 82 Street, \$2,000; K. T. Patsy, 1021 82 Street, \$2,000; M. K. Pike, 1021 82 Street, \$2,000; and C. D. Proder, 1021 82 Street, \$2,000.

A permit was issued to R. McDonald for the erection of a frame and masonry last office at 1021 82 Street to cost \$1,000.

The total of building permits issued during January was \$70,118.

at Northwest Brewing. At the latter trade, he met Bracke.

Interested in Canadians who had visited his native land, Bracke pressed the young-looking veteran soldier about his war experiences. The grim jaw puzzle was fitted to gether.

The affair was part of the war Bracke and Heath are good friends. The death of Bracke's brother and the destruction of his sister's home—those were items on the war's casualty lists.

CURRENTLY, BRACKE is teaching his new friend some of the features of the ex-soldier's chosen war, to him, is a thing of the past.

Schoonban palace, near Vienna, Austria, home of Maria Antoinette, has 129 kitchens.

Maritime Banquet Here on Tuesday

Annual banquet of the Maritime Provinces' Association of Edmonton will be held Tuesday at the Macdonald hotel. An impressive program of entertainment has been arranged to precede dancing and bridge. Chairman will be Douglas Jones, president of the association.

COMMUNITY SINGING will be led by Ed. McCarver, accompanied by Mrs. Betty Sims, pianist. Jack McCarver, who featured in a bass solo, and Jack Strachan will provide a comedy interlude. Mrs. Strachan, soprano, and a male quartet comprising Mr. McCarver, William Simms, Dabert Rogers and Mr. Williams complete the program.

Address of the evening will be given by Sign-Lair, J. A. Forbes, command chaplain, NWAC. Dr. W. Whitehead will speak on the topic "Atheism".

Bride will be conveyed by Mrs. C. Whitehead.

PAPER PLANE-PARTS LONDON.—(CP)—United Kingdom manufacturers are turning out aircraft parts from a component specially milled paper and certain adhesive. The component, called paperm, is extremely light, can withstand tropical conditions, has low cost of production, and resists attack under vibration.

Schoonban palace, near Vienna, Austria, home of Maria Antoinette, has 129 kitchens.

Maritime Banquet Here on Tuesday

Annual banquet of the Maritime Provinces' Association of Edmonton will be held Tuesday at the Macdonald hotel. An impressive program of entertainment has been arranged to precede dancing and bridge. Chairman will be Douglas Jones, president of the association.

COMMUNITY SINGING will be led by Ed. McCarver, accompanied by Mrs. Betty Sims, pianist. Jack McCarver, who featured in a bass solo, and Jack Strachan will provide a comedy interlude. Mrs. Strachan, soprano, and a male quartet comprising Mr. McCarver, William Simms, Dabert Rogers and Mr. Williams complete the program.

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Address of

The ROAD AHEAD

By HARPER PROWSE, M.L.A.

REPORTS from Ottawa still indicate that the men who get paid to do the nation's working are still satisfied that spring will bring the solution to our present employment problem. In the meantime there are about 250,000 people suffering from "seasons" and "reconversion" unemployment—a great many of whom are veterans who have been unable to find any kind of employment since their discharge from "the forces."

ALBERTA MOTOR ASSOCIATION
The AMA Serves You Every Day

Don't Trust to Luck, Use Your Head . . .
Don't trust to luck that you will run into the unexpected—or if you do, that you will get out of the jam without any trouble. Drive so that you can handle any situation that may arise quickly and safely to all concerned.

ROAD REPORTS
All roads from Camrose to Fort St. John are reported to be in good condition. No fresh snow, no wind, no drifting.

PEACE NEWS DELAYED
LAUNCESTON, TASMANIA.—(CP)—Cut off from the rest of the world because their radio didn't work and no ship had called for several months, a man and his family living off the north coast of Tasmania did not hear until the war was over.

the modern, attractively redecorated

PAN-AMERICAN CAFE

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Open from 8:30 a.m. until 1:30 Midnight

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ATTENTION
Community Halls and Bingo Halls

We Have in Stock—
28"x30" FOLDING TABLES, each \$2.50
3"x7" FOLDING BENCHES with angle iron legs and brackets, each \$1.50

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NOTICE TO MEMBERS

ARMY & NAVY VETERANS General Meeting

Scheduled for February 24th

CANCELLED

ARMY & NAVY VETERANS EDMONTON UNIT

Scrap Cast Iron

ATTENTION Farmers, Garages, Sawmill Operators, Mine Owners!

Local Foundries are badly in need of cast iron scrap to keep in operation. The livelihood of 100 families of employees in these foundries depends on the supply of scrap cast iron. Please advise quantities available or deliver your scrap to these Government Licensed Dealers.

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HIGHEST CEILING PRICES WILL BE PAID

TONIGHT!

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DANCE

at the **Memorial Hall**

Vocals by **George Wilkie's** Orchestra
Reg. and Jean
Dancing 9 to 12

Wallice

Every Where, There, and Here
Star Prater and His Orchestra

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Open Sunday 1200-1300 Opposite the "Mae" 4 p.m. to 11 p.m.

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WITH DRUM \$12.00 WITHOUT DRUM \$8.00
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90 Street and Jasper Ave. Phone 34943

Wm. McGie

OPTOMETRIST
10021 100 St.
Phone 24421

TUNE IN TONIGHT!

at 5:45
Stations CJCA—CKUA
N. M. CAISERMAN
National Secretary, Canadian Jewish Congress will give
"A REPORT ON POLAND"

Edmonton Bulletin

SECOND SECTION EDMONTON, ALBERTA—SATURDAY, FEBRUARY 23, 1946 PAGE ELEVEN

Speaker



Dr. W. G. Hardy, classics professor at the University of Alberta, who Friday evening discussed the Greek Theatre in addressing members of the Edmonton Community theatre at their clubrooms.

He illustrated his talk with slides showing scenes from Sir John Martin Harvey's "Oedipus Rex," as presented in Edmonton years ago. After the address, members discussed the organization's three next plays to be presented at the Masonic Temple on March 13.

(Continued on Page 13)

2,500 Are Reported Missing

Tin Cans Stolen From Dump

There must be a severe shortage of tin cans in the Edmonton district according to William Winnick, 13055 89 street, who reported to police Friday that 2,500 cans of the 20-ounce size were stolen from the dump at 125 avenue and 90 street.

Mr. Winnick had left the cans in cardboard cartons at the dump thinking that they would be safe until proper arrangements had been made to have them picked up. But when a truck arrived to collect the cans, they had disappeared.

Police were told that the transportation company had picked up a number of cartons containing cans from a Chinese residing near 125 avenue and the Fort road. He had believed the cans to have been "dumped" at the dump.

The Inquiring Reporter

THE QUESTION
What do you think of the proposed expenditure of \$37,000 on development of community playgrounds?

THE ANSWERS
LEN LORSON, salesman: The proposal to develop a number of community playgrounds, and also appoint sports supervisors is a step in the right direction. It will have a beneficial effect on the young children, and will be a possible means of increasing the living level of juvenile delinquency.

HARRY THOMPSON, clerk: I guess that the development of five playgrounds this year is all that can be managed, but I would like to see some active steps being taken to develop the use of the South Side park, and also Clarke Stadium as track and field venues. It should be as easy to organize track and field teams among youngsters as it is to organize baseball and other forms of sport.

WILLIAM MULLOND, miner: The city council should pass the appropriation asked for by the Recreation Commission for playground development. Council also should also now set a definite policy regarding progressive development of these play centres, and also other recreational facilities.

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You'll Enjoy the SPECIAL SUNDAY DINING
ESQUIRE GRILL
Open Sunday 1200-1300 Opposite the "Mae" 4 p.m. to 11 p.m.

I Saw Today

Two Presentations Made at Smoker
RSM C. F. Laubman, and CSN T. E. Booker, training instructors with the unit, were the recipients of presentations made on behalf of the members at a smoker held by the Sergeant's Club of the Royal Canadian Regiment Reserve of the unit, St. A. J. Rud, veterans of the unit, St. A. J. Rud, veterans of more than five years overseas.

Curfew Urged For Children Under 15 Years
A 9 p.m. curfew for children under 15 years of age, carefully considered reading and movie, picture houses open to children on Saturdays only, and penalties to be imposed on parents and not on children for infraction of these rules, were among the suggestions offered by Mrs. J. Kinkaid, welfare worker, to combat the problem of juvenile delinquency, when interviewed on Friday.

MRS. KINKAID said a recent statement regarding city juvenile delinquency was not meant to cast a reflection on any particular person or group, but was intended to bring to light conditions that exist here and to arouse public opinion in order that something might be done toward preventing juveniles from ever having to be placed in such circumstances.

"Children should not be coupled up in picture shows through the week-ends," she should be outside getting full of the fresh air, declared the welfare worker. Mrs. Kinkaid urged the authorities and general public to co-operate in this. She stated "we should all be responsible for each other's children when they are out on the street."

"WHEN WE HAVE achieved the desired results and see a generation of youngsters with all crime and bad thoughts out of their mind, we should be able to say that the movement started in our city and in our province," concluded Mrs. Kinkaid.

A dull thud or pounding noise when the engine is speeded up indicates a worn connecting rod bearing.

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Make the Most of Spring . . . Choose Your New Coat Early!

Tailored Casuals and Swanky Balmainians

Fine All Wool Suede Cloth, Lovely Pastels and Dark Tones

Toppers you'll be proud to wear for they are tailored to fit like custom made coats. Not too heavy but of a warmth—flying quality that defies chilly March and April breezes!

Tailored casuals with velvet collar and extended self-lapels . . . and swanky high-falootin' Balmainians. Modishly with wide seams on sleeves and centre back slash pockets. Fine all wool suede cloth in moss green, dark green, brown, tan, rose, beige and grey. Richly lined with rayon slacks \$12 to 16. Priced at

24.50

Smart BAGS to Complement Afternoon and Evening Ensembles

You'll be thrilled with these "more dressy" types of Bags devoid of the characteristics usually associated with the bag that goes to business and down-town shopping! Made from the best quality crepe in black, only . . . trimmed with all-over corded designs. An attractive "lady's" carry-all. Size and change purse. Size about 9x6 inches. Priced at

4.85

Spring Flattery Afoot by "Slater"!

Two Styles as Illustrated—Several Others Equally as Smart

From now on you'll be a little more foot-conscious. Here, at Johnstone Walker's you'll find the season's latest slippers, styles for every occasion.

Two recent arrivals by SLATER—slippers, styles for every occasion. Sizes 4 to 9.

No. 1—A dainty and comfortable Open-Toe Pump of brown, suede or tan softie calf leather. Priced at

7.95

No. 2—A swanky Strutter type with wide toe and softie calf leather. Priced at

7.95

Johnstone Walker Limited

Rationed Foods

SUGAR: Coupon 82 now valid. SOYBEANS: Coupon 75, 81 now valid. MEAT: Coupon 25 now valid.

Declares Veterans Want "Fair Break"

No government has the right to break promises. Harper Prowse, M.L.A., declared Friday evening in addressing members of the Catholic Youth Organization here. He stated that men who enlisted were given a variety of promises. Having given up years in service and lost many opportunities, they now wanted simply a "fair break." Mr. Prowse said, he described the handling of the veterans and of the manpower problem as a whole as "most unfortunate."

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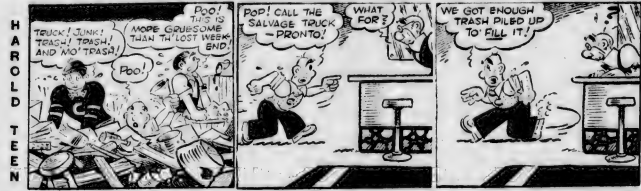
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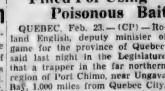


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VEGETABLES

Quebec Trapper Fined For Using



recently was convicted on a charge of having hunted fox with strychnine, and was fined \$50. His foxes were confiscated.

A special justice of the peace, P. Dalrymple, was appointed by the Royal Canadian Mounted Police at the request of the Quebec government after reports had reached Quebec that trappers were

It was the first time that the Quebec government had extended its authority so far north.

CANBERRA, Aus. — (CP) — English and Australian volunteers acted as "guinea pigs" in gas experiments at an experimental station at Prosperpine, North Queensland, during the war years. An RAAF officer said that one test he saw cost £6,000 (\$27,000).

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A map of the Ruth Mine area. The map shows the mine location, a north arrow, and a scale bar. The mine is located in the Ruth Mine area, and the map shows the mine location and surrounding features.

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Mill
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During War

During War

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10

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109 Claims)
wknife Area

al Properties
109 Claims)
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Properties
(27 Claims)
ONTARIO

Properties
(27 Claims)
ONTARIO

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YELLOWKNIFE
MSELL LAKE

ST RED LAKE
YELLOWKNIFE
MSELL LAKE

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BEAULIEU RIVER !

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Y'K'F'E**
Selling
At **85c**

QUEST
Now
Selling
At **37c**

GATEWAY
Now
Selling
At **20c**

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**CONSOLIDATED
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and
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Mill
Closed
During
War**

**Plant
En Route
Negotiating
Sinking
Contract**

**Drilling
Completed
Further
Supplies
En Route**

**Field Crew
Engaged
Equipment
in
Yellowknife**

Original Properties
(199 Claims)
Yellowknife Area
INDIAN LAKE
N. GORDON LAKE
S. GORDON LAKE
PENSIVE LAKE
BEAULIEU RIVER

New Properties
(27 Claims)
ONTARIO
EAST RED LAKE
YELLOWKNIFE
CAMSELL LAKE

Pres. C. E. Garnett, R.P.E., M.E.L.C. Vice-Pres. Capt. W. R. "Wop" May, O.B.E., D.F.C.
 Sec.-Treas. W. G. Massey Manag.-Dir. D. A. Campbell, B.Sc., M.E.
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Issued and to Be Issued 1,370,000 (approx. of which 1,166,668 are escrow)

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for Details

and Information

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INDIAN LAKE
N. GORDON LAKE
S. GORDON LAKE
PENSIVE LAKE
BEAULIEU RIVER

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(27 Claims)
ONTARIO
EAST RED LAKE
YELLOWKNIFE
CAMSELL LAKE

Excellent Farm

Summer-fallow ready for crop. 1 1/2 miles from school. Six miles from station. Residence for small family. Barn

allow well. \$13 per acre Cash. Would
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As Executor of the will of the late William R. S. Clemons, of Rockyford, I am offering for sale his farm, sit-

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C. R. Walrod, c/o L. F. Mayhoad,
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2) Lots 3, 4, 5, 6, 17, and 18, in Parcel A, in the said Plan 5773, A. V.

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Property & Invest. 11

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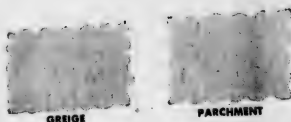
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AN LAKE, ALTA. PH. 43
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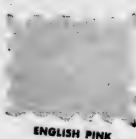
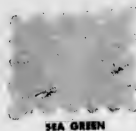
Box 44 Bulletin.

EATON'S

NEUTRALS



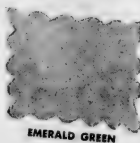
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BRIGHT colours



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Right from a child's paint-box we've lifted the pretty names for our clear, candid colours for Spring. Pastels delicate as a touch from a brush tip. Neutrals with the fluid softness of a background wash. Bright shades true as the primary colours. And all with the lovely lucid look of water-colours. See these, singing tones flowing happily through the new Spring fashions at Eaton's.

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Edmonton Bulletin

Alberta's First Newspaper

FOURTH SECTION

EDMONTON BULLETIN — SATURDAY, FEBRUARY 23, 1946

FORTY PAGES

Eighth Annual **COOK BOOK**



Little Cakes

CHOCOLATE CHIP COOKIES

1/2 cup shortening
1/2 cup sugar
1/2 cup brown sugar
1 egg, beaten
1/2 tsp. vanilla
1 1/4 cups flour
1/2 tsp. salt
1/2 tsp. soda
1 pkg. chocolate chips
1/2 cup nuts

Cream shortening and sugar. Add egg and vanilla and beat well. Add flour, sifted with salt and soda. Stir in chocolate and nuts. Drop from teaspoon on ungreased cookie sheet. Bake in moderate oven 325 degrees for 20 minutes.

SOFT GINGER COOKIES

1 cup fat or butter
1/2 cup strong coffee
1 cup sugar
2 eggs, beaten
1 cup dark molasses

Sift together:
3/4 cups flour
1 tsp. soda
2 tps. cinnamon
1/2 tsp. salt

Mix in order given and drop in pan and bake in moderate oven. Very good.

HIRED GIRL'S COOKIES

1 egg
1/2 cup shortening
1/2 cup brown sugar
1/2 cup chopped nuts
1/2 cup chopped dates
1/2 tsp. soda
1/2 tsp. salt
1 cup flour
vanilla

Cream sugar, shortening, add eggs, sift flour, salt, soda last, add

dates, nuts, vanilla. Drop on greased cookie sheet, bake 10 minutes in moderate oven.

COCOANUT DROP CAKES

Use currants or raisins
1 cup brown sugar
1 tbs. butter
1 egg
1 cup sour milk
1 tbs. baking powder (not too large)
1/2 cup ground cocoanut
2 1/2 cups flour

Mix and bake.
Icing Sugar — One tsp. butter. Moisten with boiling water, spread on cakes and dip in walnuts.

LITTLE QUEENS

1/2 cup butter
1 cup fruit sugar
juice and rind of 1/2 lemon
4 eggs, separated
3/4 cup sifted flour
1/2 tsp. baking soda
1/2 tsp. salt

Cream butter and add sugar. Cream until light. Add juice and grated rind of lemon, and then the egg yolks, and beat until light. Sift flour with baking soda and salt and add to first mixture. Fold in egg whites. Drop into well greased muffin tins and bake in moderate oven (350 degrees F.) for 20 minutes.

EFFEL TOWERS

2 ounces butter
4 ounces sugar
6 ounces flour
2 eggs
1 tsp. baking powder

Method: Cream sugar and butter, add egg alternately with flour. Add baking powder with last of flour, half fill tins with mixture. Bake 10 minutes in hot oven, 400 degrees F. Roll in heated jelly. Then in cocoanut. Put a little icing on top and half a cherry. Very good.

PEANUT BUTTER DROP COOKIES

1 cup flour
1 1/2 tps. baking powder
1/2 tsp. salt
1/2 cup fat
1/2 cup peanut butter
1/2 cup sugar
2 eggs
1-3 cup milk

Sift flour, measure and sift baking powder and salt. Cream fat and peanut butter together, add sugar, gradually creaming it in well; add eggs, well beaten, and mix thoroughly, then add flour alternating with milk and drop from tip of a teaspoon onto a cookie sheet. Bake at 400 degrees F. from eight to 10 minutes.

CURLY PETERS

1 cup granulated sugar
1 cup butter
2 tps. molasses, heated
1 tsp. soda added to heated molasses
2 eggs
1 cup chopped raisins
1 cup chopped nuts
1 tsp. cloves
1 tsp. cinnamon
4 scant cups flour

Cream butter and sugar, add soda dissolved in molasses, add well beaten eggs, fruit, spices and flour. Mix well and drop by teaspoon on greased pan. Bake 10 minutes in slow oven 250 degrees.

NUT CRUSH COOKIES

1/2 cup nut crush
1/2 cup shortening
1/2 cup granulated sugar
1 egg
1/2 cup cooking sugar
1 tsp. soda
1-3 cups flour

Mix well and drop by teaspoon on greased cookie sheet.

GOLDEN FANCIES

Temperature 375 F. Time 12 minutes.
1 cup shortening
1 cup brown sugar
1 egg, well beaten
3 cups pastry flour
3 tps. baking soda
1/2 cup hot water

Cream the shortening and sugar together, beat till light, add well beaten egg. Add sifted flour and baking soda alternately with hot

Cracker Dumplings Help Soups



Cracker dumplings improve vegetable soup.

By GAYNOR MADDOX

Into hot, strong and savory beef and vegetable soup drop tender cracker dumplings. Then call in the neighbors.

Cracker Dumplings

(Approximate yield—16 small dumplings)
One-third cup cracker pieces, 1/2 cup milk 1/4 cup butter, 1 slightly beaten egg, 1/4 teaspoon salt, dash of pepper, pinch of nutmeg, 1/2 cup cracker meal.

Crush crackers into small bits with fingers. Soak in milk until soft. Cream butter and stir in crackers, seasonings and beaten egg. Blend in cracker meal. Chill in refrigerator until dough is firm (1 to 2 hours). Break off into small pieces. Roll lightly in flour and shape into balls with hands. Drop into boiling soup,

cover and simmer 10 minutes. Small chunks of soup meat or bits of cooked vegetable may be pressed into centre of the balls before cooking.

Here is one more soup idea to flavor the pot:

Cheese Puffs

(Makes about 16-18 small dumplings)
One-half cup grated Parmesan cheese of grated cheese, 1 tablespoon flour, 1/4 teaspoon salt, dash cayenne or pepper, 1/4 cup cracker meal, 1 well-beaten egg, 1/4 cup milk.

Mix cheese, flour, salt, pepper and cracker meal. Combine egg and milk. Mix with dry ingredients. Drop by small spoonfuls into boiling soup. Cover and simmer 10 minutes.

water, mixing well. Chill batter, take out spoonfuls of batter, using oiled spoon, round between the palms of the hands. Put on oiled baking sheet about 2 inches apart, press flat with fork. Bake in moderate oven. They are good together with strawberry jam just before serving.

DROP COOKIES

1 1/2 cups of sugar
1 cup shortening
2 eggs, well beaten
1 tsp. vanilla
1 tsp. soda
1 tsp. baking powder
1 cup dates put through food chopper
3/4 cup walnut meats
pinch of salt

1/2 tsp. nutmeg
1 tsp. cinnamon
Mix in enough well sifted flour that each cookie will hold its shape when dropped from spoon. Then press flat with fork.

DROP COOKIES

1 1/4 cups brown sugar
1/2 lb. butter
2 eggs
2 cups pastry flour
4 tps. baking powder
1 tsp. vanilla
Add 1 cup dates, nuts or any fruit. Bake 375 or 400 degrees, about 10 to 12 minutes.

RASPBERRY JUMBLES

1/2 cup shortening
1/2 cup granulated sugar

Weights and Measures

3 teaspoons	1 tablespoon
16 tablespoons, wet	1 cup
12 tablespoons, dry	1 cup
1 cup	1/2 pint or 2 gills
2 cups	1 pint
2 pints	1 quart
4 quarts	1 gallon
8 quarts	1 peck, dry
2 tablespoons sugar	1 ounce
2 tablespoons butter or butter size of egg	2 ounces or 1/4 cup
4 tablespoons cocoa	1 square chocolate
1 level tablespoon	3 teaspoons
2 level tablespoons	1 dessert spoon
2 level tablespoons sugar	1 ounce, avoirdupois
1 square grated chocolate, 1 ounce, or	4 tablespoons
1 medium-sized egg	2 ounces
9 to 10 medium-sized eggs	1 pound
8 to ten egg whites	1 cup
12 egg yolks	1 cup
Juice of 1 lemon	3 tablespoons
1 cup butter	1/2 pound
2 cups granulated sugar	1 pound
2 1/2 cups brown sugar	1 pound
4 cups flour	1 pound
2 cups rice	1 pound
2 cups chopped meat, tightly packed	1 pound
2 cups chopped suet, tightly packed	1 pound
3 cups raisins	1 pound
4 1-3 cups coffee	1 pound
1 cup chopped nut meats	1/4 pound
When sour milk is used, take 1 even teaspoon soda to a pint of milk:	
1 teaspoon of baking powder is the equivalent of 1/2 teaspoon of soda and	
1 teaspoon of cream of tartar.	
In measuring flour in cup, tap measure lightly so that no unfilled spaces remain.	

2 eggs, beaten
1/2 cup raspberry jam
2 cups sifted flour
2 tps. baking powder
1/2 tsp. salt
1 tsp. vanilla
1 cup shredded cocoanut, not necessary

Cream shortening and sugar, add eggs, mix in jam, add flour with baking powder, salt; stir in vanilla. Drop by spoonfuls in greased baking sheet. Bake in moderate oven 350 deg., 12 to 15 minutes.

PEANUT BUTTER COOKIES

1 cup brown sugar
1 cup white sugar
1 cup shortening
1 cup peanut butter
2 eggs
3 cups flour
2 tps. baking soda

Mix baking soda in the flour. Drop with spoon on pan and flatten with fork.

PEANUT BUTTER COOKIES

1/2 cup butter
1/2 cup peanut butter
Cream this together.
1/2 cup brown sugar
1/2 cup white sugar
1 egg
1 tsp. soda
1 cup flour

Take a small piece on baking sheet and flatten with fork.

ALMOND MICE

2-3 cup butter
1-3 cup shortening, mixed
2 cups flour, sifted 4 times
1/4 tsp. salt
3 tps. icing sugar
1 cup almonds (leave on skins)
put through food chopper like powder method

Cream butter, shortening thoroughly and add icing sugar, 1 tablespoon at a time, add flour and almonds, mix with hands, roll between hands about 1-inch thick and 2 inches long, bake in oven (250 deg.) about 18 minutes, while still warm roll in fruit sugar.

MACAROONS

4 egg whites
1 cup icing sugar
1 tbs. corn starch
Mix and cook in double boiler, stirring constantly for 5 minutes. Remove from fire and add 1 cup walnut meats, 1 cup of dates. Cook in a fairly hot oven.

PEANUT BUTTER COOKIES

1/2 cup crushed peanut butter
1/2 cup shortening
1/2 cup granulated sugar
1/2 tsp. soda, in
1-3 cups flour
1 egg

Mix and drop by teaspoons on cookie sheet. Bake in moderate oven.

SHORT BREAD

1 lb. butter
1 lb. lard
1/2 lb. granulated sugar
4 cups flour
1 scant tsp. soda

Have ingredients warm. Mix well. Roll and cut in desired shape. Prod with fork. Bake in moderate oven.

Icings

STICKY CHOCOLATE ICING

1 cup granulated sugar
2 tps. corn starch
2 tps. cocoa
1 tsp. butter
1 cup boiling water
vanilla

Cook till thick, beat until cool. Spread on cake and sprinkle with nut meats.

HAWAIIAN FROSTING

Combine 2 cups granulated sugar, 1/4 tsp. cream of tartar, 2-3 cup water; boil until syrup forms a soft ball in cold water or spins long thread, then pour syrup slowly over 2 stiffly beaten egg whites, beat continually; add 1 cup chopped raisins, 1 cup chopped nuts and 1 tbs. lemon juice; continue beating till thick enough to spread.



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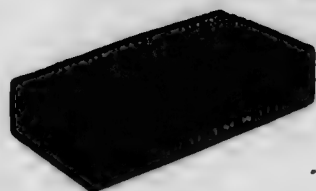
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Cakes

PORK CAKE

One lb. fat pork put through grinder, pour 1 pint boiling water over the fat. Let cool. Then add: 1 cup molasses, 1½ cups brown sugar, 8 lb. currants, 1 lb. raisins, 1 tbsp. mix spices, nutmeg, mix peel, 1 tsp. baking soda, a pinch of salt and flour to make fairly stiff.

WAR CAKE

2 cups brown sugar
2 tbsps. shortening
2 cups hot water
1 tsp. salt
1 pkg. seeded raisins
1 tsp. cinnamon
½ tsp. cloves
½ tsp. ginger

Boil all together 5 minutes, let cool. Add 3 cups flour, 2 tsp. baking soda in 1 tsp. hot water. Bake in 2 loaves in a slow oven (300 deg. F.) for 45 minutes. Other fruits and nuts may be added. Let stand a few days before use.

SPICE CAKE

2 cups brown sugar
½ cup butter
3 eggs
1 cup sour milk
1 tsp. baking soda
1 tsp. baking powder
2 cups flour
½ cup currants
½ cup raisins, nuts and spice

CINDERELLA CAKE

1 cup sugar
¼ cup butter
2 eggs
½ cup milk
1½ cups flour
2 tbsps. baking powder
1 tsp. vanilla

Cream sugar and butter in a bowl. Beat eggs, then add eggs and milk. Sift flour and baking powder and add vanilla and bake in a greased cake tin in a moderate oven, 350 deg. F., for 45 minutes. When cool, frost with jam frosting.

SPICE CAKE

1 cup brown sugar
2 eggs
½ cup lard
½ cup molasses
1 tsp. cinnamon
2 tbsps. baking soda
1 scant cup hot water
1 tsp. cloves
2½ cups pastry flour
a little salt

Stir well and do not add more flour even though batter is thin.

WHITE CAKE

1 egg
1 cup white sugar
1 tbsp. shortening
¾ cup milk
4 cups flour
4 tbsps. baking powder
vanilla and salt

After mixing, let stand 20 minutes before baking, 320 deg. F.

HOUSEHOLD HINTS—

To prevent meringue on pie from lifting off with the knife when cut, cut it in desired pieces before browning.

When putting wax on jelly, etc., put a piece of string on wax while still liquid. When jelly is used the wax may easily be pulled off by end of string.

Save small pieces of soap, tie them tightly in a piece of soft flannel and dip in boiling water until soft. Then place in cold water until firm. Remove the flannel and a good ball of soap is ready for use.

Wet the flour bags and rub lots of soap on them; and let stand over night. Wash them in the usual way, then put some coal oil on them and boil for a few minutes.

CRUMB CAKE

2 cups sifted flour
1 cup brown sugar
¼ cup shortening
1 tsp. baking soda
¼ tsp. salt
¼ tsp. cloves
1 tsp. cinnamon
1 cup seedless raisins finely chopped
1 egg, well beaten
¼ cup sour milk
¼ cup corn syrup

Method: To sifted flour add brown sugar and shortening; blend with a fork to crumbs. Take out ¼ cup of this mixture for top of cake; the remainder add baking soda, salt,



Peanut cookies, and cocoa with marshmallows, make ideal snack for young Halloweeners.

spices and raisins. To well beaten egg add sour milk and corn syrup. Combine with dry mixture, beating well. Sprinkle top with remaining crumb mixture. Bake in a moderate oven.

BANANA CAKE

1 cup white sugar
½ cup butter
a little salt
1 cup mashed bananas
2 tbsps. sour milk
½ tsp. vanilla

1 egg

1½ cups flour

Mix the bananas, milk and soda together and then stir into the rest of the batter. Bake in a moderate oven.

WHITE LOAF CAKE

1 cup granulated sugar
½ cup shortening
2 egg whites
1 tsp. flavoring
1 cup sweet milk
2 tbsps. baking powder sifted

with 1½ cups flour
pinch of salt

Cream the sugar and shortening, add the milk and flour and baking powder and beat until smooth then fold in the well beaten egg whites and flavoring and salt.

ORANGE CAKE

Beat the whites of 3 eggs until stiff, add yolks one at a time, and continue beating. Then add gradually 1 cup sugar, grated rind of 1 orange and ½ cup orange juice. Fold in 1 cup flour and 1 tsp. baking powder, a little salt sifted in. Bake in two layers.

APPLE SAUCE CAKE

¼ cup shortening
1 cup brown sugar
1½ cups hot apple sauce (unsweetened)
2 tbsps. soda
2½ cups flour
½ tsp. nutmeg
1 cup raisins
¼ lb. peel
1 tsp. cinnamon
3 tbsps. molasses may be added

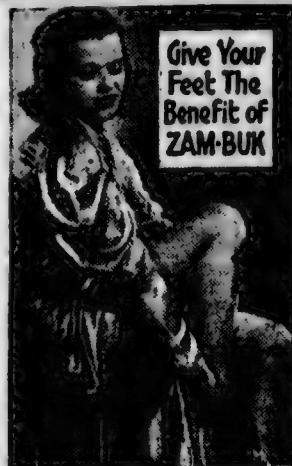
Cream shortening and add sugar.

then apple sauce mixed with soda. Sift in flour and spices, then add fruit. Bake in moderate oven.

GUM DROP CAKE

1 cup butter
1 cup white sugar
1 tsp. cinnamon
1 tsp. nutmeg
½ tsp. salt
2 eggs, beaten
1 cup applesauce
2 cups flour sifted with 1 tsp. baking powder and ½ tsp. soda
1 lb. raisins, steamed 5 mins.
1 bag gum drops, cut
1 tsp. vanilla

Cream together butter, sugar, cinnamon, nutmeg and salt, add eggs, applesauce and flour, use flour to flour raisins and gumdrops, flavoring.



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Cakes

DELICIOUS WHITE CAKE

2 cups good cake flour
2 tps. baking powder
1/4 tsp. salt
1/2 cup shortening or butter
1 1/4 cups white sugar
1/2 cup milk
1 tsp. vanilla
3 egg whites

Sift flour once, measure, add baking powder and salt; sift 3 times. Cream shortening, add sugar gradually; cream until light; add flour alternately with milk in small amounts, beating after each addition. Beat egg whites until they stand in moist peaks and stir well into cake batter. Add vanilla. Bake in loaf or layer tins in low oven until done; top with any icing or frosting.

MRS. HUNTER'S CAKE

Two eggs beaten up with 1 cup granulated sugar. Add 1 cup flour, 1 tsp. baking powder, pinch salt, 2 tps. vanilla. Add to this mixture 1/2 cup milk, 1 dessertspoon butter, bring to a boil and let cool a few minutes, then beat all together and pour into 8-inch pan or loaf tin or larger cake tins and bake in oven 350 or 400 for 15 or 20 minutes.

LOAF CAKE

Cream 1/2 cup butter with 1 cup sugar, add 1 beaten egg, 1 cup sour milk mixed with 1 tsp. soda, 2 cups flour sifted with 1/2 tsp. baking powder. Then mix 1 tsp. allspice, a little mace and nutmeg, 1/2 cup raisins. Add the first mixture and when well blended, turn into a greased loaf pan. Bake in a moderate oven.

PANSY CAKE

First Batter:
1 cup sugar
1/2 cup butter
3 egg whites
1/2 cup milk
2 cups flour
1 1/2 tps. baking powder
1 tsp. lemon flavoring
pinch of salt

Color half of this batter pink. Second Batter: Make this batter the same as first, but use the yolks of the 3 eggs, flavor with vanilla and color half of the batter brown. Use round cake plates, and there are four layers. First layer, make a ring around the pan with white, then pink, and one of yellow and one of brown; second layer, first

Twenty Suggestions For Sandwich Fillings

1. Grated carrots mixed with enough mayonnaise dressing to moisten.
2. Chopped celery and Roquefort cheese. Mix finely chopped celery with mashed cheese and enough cream or mayonnaise dressing to moisten.
3. Snappy cheese and pimento. Mash cheese with fork or press through sieve, mix with chopped pimento and milk or cream to moisten.
4. Cream cheese, chopped olives and mayonnaise.
5. Baked beans and chili sauce. Mash beans and moisten with chili sauce. Add chopped pickles if desired.
6. Chopped chicken, ham and pickles. Relish mixed with mayonnaise dressing to moisten.
7. Chopped ham, hard cooked eggs, mixed with cooked or mayonnaise dressing and pickle relish.
8. Chopped bacon and hard cooked eggs, mixed with cooked or mayonnaise dressing.
9. Hard cooked eggs, tuna fish, pickles relish. Mix with mayonnaise dressing to moisten.
10. Beef, veal or ham loaf with dressing.
11. Peanut butter and chopped ginger mixed with mayonnaise.
12. Peanut butter and chopped dates mixed with mayonnaise.
13. Shrimp, pineapple, celery and mayonnaise. Chop shrimps and celery, mix with shredded pineapple and mayonnaise to moisten.
14. Anchovy butter (butter which has been softened and mixed with anchovy paste to taste).
15. Watercress butter. Finely chopped watercress blended with soft butter.
16. Chicken gilet and hard eggs. Chop giblets and egg and mix with mayonnaise dressing to moisten.
17. Tongue, chopped cabbage, pickle and mayonnaise. Mix finely chopped tongue, chopped cabbage and chopped pickle or pickle relish, with enough mayonnaise or Russian dressing to moisten.
18. Chopped egg, sardine and mayonnaise dressing.
19. Spinach, liver and brains. Moistened with mayonnaise.
20. A can of salmon, an egg, a little cracker crumbs, salt and pepper. Cook in oven for 1/2 hour. Let cook, then slice.

yellow, then brown, white and pink; third layer, first pink, then white, brown and yellow; fourth layer, first brown, then yellow, pink, white. Bake about 20 minutes in hot oven; when cool spread the layers with jam, put together, and when you cut cake it will form a checker shape. Make a little work to do it, but it's a very good cake.

BANANA CAKE

1 cup mashed bananas
1/2 cup shortening
1 1/4 cups sugar
2 eggs
2 cups flour
1/2 cup sour milk
1 tsp. soda
1/2 tsp. salt
1 tsp. vanilla

Cream shortening, add sugar and eggs, then bananas, and mix soda into milk; add alternately with flour. Bake for 1/2 hour in oven at 375 deg. F.

One-Dish Meals

BUNNIES IN CLOVER

Cut unpeeled apples in 1/4 inch slices. Sprinkle each slice with sugar, dot with butter, and broil slowly under low heat until tender. Broil or pan fry pork sausage links. Make toast crust trimmed. On each slice of toast place a hot broiled apple slice, then two links of sausage. Top with a slice of cheese, few minutes.

Place under low broiler or in moderate oven (350 deg. F.), until the cheese is melted.

PAN-FRIED FRENCH-FRIES WITH BARBECUED MEAT BALLS

Cut raw potatoes into small tubes. Soak in cold water several hours. Dry thoroughly. Fry in skillet in half inch of shortening, stir potatoes to brown on all sides. Barbecue meat balls—Mix 1 tbs. sugar, 1 cup tomato juice, 2 tbs. Worcestershire sauce, 1 tsp. salt and 1/2 tsp. pepper. Bring to boil. Brown meat balls. Add sauce and simmer for a few minutes.



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DATE LOAF CANDY

Boil: 3 cups sugar, 1 package dates (8 ounce), and 1 1/2 cups milk until mixture forms a soft ball in water (236 deg. F.). Remove from the stove and add: 2 tbsps. butter. Beat until it begins to harden, then add: 1 cup walnuts or pecans. Drop on a damp cloth and form into a roll. Roll in damp cloth and cut in slices 1/4 inch thick when cool. One loaf 9 inches by 4 inches long.

CREAM FUDGE

2 cups brown sugar
1 cup sweet cream
1 tbsps. butter
1 tsp. vanilla
1/2 cup peanuts

Boil for 30 minutes and stir well before pouring in a pan, 8 x 12". Let stand for 15 minutes and cut in squares.

MAPLE CREAM

2 cups brown sugar
2 tbsps. butter
2-3 cup milk
1/2 cup chopped nuts
1/2 tsp. vanilla

Cook sugar, butter and milk in a saucepan, stirring until the sugar is dissolved; boil, stirring occasionally until it forms a soft ball when dropped into cold water. Cool slightly, add nuts and vanilla. Beat until creamy, pour into a buttered pan. Mark in squares before it hardens. One tsp. of flour added with the sugar tends to make a smooth candy.

CHOCOLATE WITHOUT COOKING

8 soup spoons melted butter
2 soup spoons corn syrup
1 can sweetened condensed milk
3 lbs. powdered sugar
vanilla

Melted in double boiler:
1 unsweetened chocolate bar
1/4 bar parawax

FUDGE

3 cups granulated sugar
2 tbsps. corn syrup
3 squares bitter chocolate
1/2 tsp. salt
1 cup evaporated milk
1 cup nutmeats
3 tbsps. butter

Mix all ingredients except the nuts and butter and boil until syrup reaches 240 deg. F. (or until a soft ball forms in cold water). Remove from fire and add butter. Cool until lukewarm. Beat until creamy, add nuts and pour into a buttered dish.

Spices Reaching Market Slowly

By GAYNOR MADDOX

Like poppyseed rolls? Or fresh rye bread with caraway seeds? Then here's good news: Poppy and caraway seed, long missing in commercial quantities, may begin to move onto grocers' shelves by early next year. We've taken all the limited supply from Holland and Denmark. Cumin seed needed for curry and chili powder and for animal medication is now coming in small quantities from Persia and Syria. The first mustard seed to come in since war began is again arriving from Denmark and Holland.

The United States raises spice in varying degree and quality. Here are some states in the business: Arizona—sage, coriander; California—dill seed, paprika, chili pepper, mustard seed, garlic salt, onion salt, basil, celery seed, sage marjoram, fennugreek, red pepper, caraway; Kentucky—coriander; Louisiana—red pepper, chili pepper, cayenne; Montana—mustard seed; Washington—mustard seed, sage, dill seed.

New, But Not Yet

"Many of the new foods you have been hearing about will be slower

in reaching the market than you may have been led to believe," says Paul S. Willis, president, Grocery Manufacturers. But that there will be hundreds of new products on grocery shelves within the not too distant future is certain.

All major food manufacturers are constantly experimenting with new products. They maintain extensive laboratories for research in the basic problems of nutrition as well as in practical application of results. Investigation of this type is supplemented by elaborate consumer kitchens, where new foods are tested for taste appeal and recipes developed.

Realizing that science is an invaluable tool for survival under the intense competitive conditions of the future, food and grocery manufacturers are greatly expanding their efforts in this direction. Of almost equal importance to the homemaker, there is intensified activity in the redesigning of packages and containers to give maximum convenience in the home. The war hastened development in this direction, just as it did in the creation of new foods.

QUEEN OF FUDGES

Melt one piece of butter, size of small egg with three squares of chocolate. Add 1 scant cup rich milk (over 1/4 under 1 cup). Let cook until rather thick and smooth and looks like pudding. Add 2 cups granulated sugar, stir well over medium heat until it starts to boil, then do not stir, just loosen from bottom. Cook till it forms soft ball in water. Let cool until lukewarm, then beat, as soon as it begins to thicken add nuts or raisins and pour on to greased plate. It never fails and is always creamy.

TAFFY TO PULL

1 1/2 cups brown sugar
1/2 cup water
1/2 cup syrup
2 tbsps. vinegar
1/4 tsp. cream of tartar
1/4 tsp. soda
3 tbsps. butter

Boil until it forms a soft ball in a cold glass of water

TOFFEE

2 cups brown sugar
4 tbsps. vinegar
1/2 cup butter
1/2 cup nut meats, chopped

Boil sugar and vinegar and butter until mixture is brittle when tested in cold water, add nut meats. Turn into buttered pan.

TAFFY APPLES

2 cups granulated sugar
1/2 cup corn syrup
12 red apples
red coloring

Put sugar, syrup and water into a saucepan. Stir over low heat until dissolved. Cook over low heat until syrup is brittle in cold water. Add coloring, and flavoring. Mix well. Have apples on skewers and plunge into syrup, remove quickly and swirl until syrup covers the apple. Stand apples upside down on a slightly oiled cookie sheet.

FUDGE SQUARES

1/2 cup white sugar
1/2 cup shortening and butter mixed
2 beaten eggs
1/2 cup sifted cake or pastry flour
1/2 tsp. salt
1 1/2 squares chocolate
1/2 cup chopped nuts
1 tsp. vanilla

Cream butter and sugar, add beaten eggs, add flour and salt, melted chocolates and nuts last, also flavoring. Spread in shallow pan, bake 25 minutes in moderate oven 350 deg. F.

CHOCOLATE BON-BONS

Mix together 1/2 cup sugar, 1-3 cup cocoa, 1/2 cup all-purpose flour, 1/4 tsp. salt. Stir in gradually a mixture of 1 slightly beaten egg, 1 cup evaporated milk and cook over boiling water until mixture holds its shape, remove from heat and add 1 tsp. vanilla. Drop from spoon in a shallow pan containing 1 cup chopped nuts, roll into balls until well coated with nuts. Chill until firm. Makes 3 dozen.

CHOCOLATE FUDGE

3 cups white sugar
3 tbsps. cocoa
2 tbsps. corn syrup
1 cup milk
pinch of salt
piece of butter size of hen's egg

Boil until soft ball forms when dropped in cold water. Let cool. Put in 2 tbsps. vanilla and beat until creamy.

CHOCOLATE FUDGE

1 cup white sugar
2 ozs. chocolate or 4 tbsps. cocoa
1/2 cup milk
1 cup brown sugar
2 tbsps. butter
1 tsp. vanilla

Cook sugar, butter, chocolate and milk in saucepan, stir until chocolate and sugar are dissolved. Boil until it forms a soft ball when dropped into cold water. Cool slightly, add vanilla. Beat until creamy, pour into a buttered pan. Mark in squares before it hardens.

LIGHT BROWN FUDGE

2 cups brown sugar
2 tbsps. water
bit of vanilla
1 tbsps. butter
raisins if desired

Let come to boil, take off fire and pour into buttered pan. Then into cool place.

ENGLISH TOFFEE

2 cups brown sugar
2 tbsps. corn syrup
1/4 tsp. salt
1 can sweetened condensed milk
1 tsp. vanilla

Mix sugar, corn syrup, salt and milk and then butter together in heavy pan. Gradually bring to a boiling point, stirring constantly until mixture forms a firm ball, when tested in cold water (about 1/4 hour). Remove from fire and add vanilla and nuts if desired. Pour into buttered pans.

COCOA FUDGE

2 cups brown sugar
2-3 cup milk
butter size of walnut
2 tbsps. cocoa

Stir sugar, milk and butter until dissolved. Boil until a drop of mixture forms a firm ball in cold water. When ready to remove from stove add cocoa. Place in cold water until mixture is cooled and then beat it until it is the consistency of cake batter. Pour into buttered tin and cut in squares.

PUFFED RICE CANDY BALLS

1 cup syrup
1 cup granulated sugar
2 tbsps. vinegar
2 tbsps. butter
6 cups puffed rice

Method: Boil syrup, sugar and vinegar until it snaps in water. Remove from heat and add butter. Allow bubbling to die down, then pour over puffed rice in a greased pan. Mix well with spoon and form in balls.



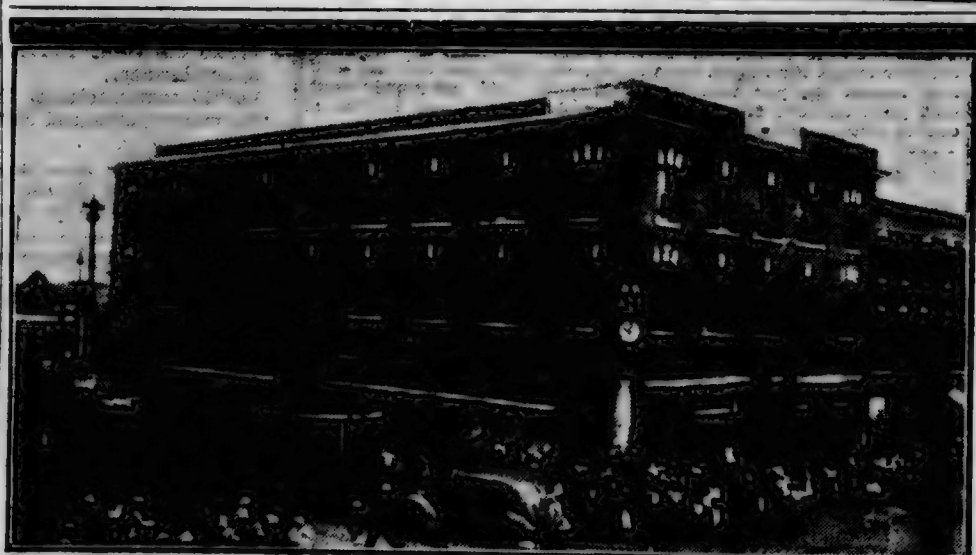
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Meat and Supper Dishes

PORCUPINES

2 lbs. hamburger
1/2 cup cooked rice
1 can tomatoes

Season hamburger and work rice well into the meat. Form into small balls (large as walnuts). Empty the tomatoes into a granite dish and let it come to a boiling point. Drop the balls into the tomatoes. Simmer (do not let boil hard) for 1 hour. It is necessary to add water since the rice absorbs the tomatoes and not to have the gravy too thick. Tomato soup and water may be used in place of the canned tomatoes. This will serve about 8 or 10 people.

Note.—These may be baked in a covered casserole for 1 1/2 hours. Remove cover the last 15 minutes.

SALMON PATTIES

1 can salmon
2 eggs
2 soda biscuits (rolled)
butter—size of an egg
1/2 cup milk
salt and pepper

If too soft to drop from spoon so they will keep their shape add more biscuits. Fry in butter.

MEAT LOAF

3 slices bread
2 cups milk
2 lbs. hamburger steak
1 onion
2 eggs
allspice, salt, pepper
Soak bread in milk. Mix with other ingredients. Spread in pan and cover with a can of tomato soup. Bake one hour.

SCALLOPED CHICKEN

Cut one cooked or 1 quart canned chicken into small pieces and put in casserole. (Season). Cube (1/4 inch cubes) 1 quart stale bread. Brown in frying pan with 2 teaspoons chopped onion, 2 tablespoons butter, salt, pepper, 1/2 teaspoon sage. Put on top chicken, make gravy from stock and pour over the chicken dressing. Brown in oven about 45 minutes.



Back yard picnics call for simple, easy-to-handle food, and marinated beverages.

BEAN LOAF

1 1/4 cups cooked beans (mashed)
5 soda biscuits (crushed)
1/2 cup melted butter
2 eggs (beaten)
1 cup tomato juice and pulp
salt and pepper

Combine beans with biscuits. Mix butter. Add eggs and tomato juice, salt and pepper. Bake 1/2 hour.

CHICKEN A LA KING

2 1/2 tbsps. chicken fat
1/4 cup cream
1 1/2 tbsps. corn starch
1 cup cold boiled fowl (cut in strips)
1/4 cup chicken stock
1/4 cup saute sliced mushroom caps
1/4 cup milk
1/4 cup pimento strips
1 egg
3 tbsps. butter

Melt chicken fat, add corn starch, and stir until well blended, then add salt and pour on gradually, while stirring constantly, stock, milk, and cream. Bring to the boiling-point and add fowl (using preferably white meat), saute mushroom caps, pimento strips, and egg slightly beaten; then add butter, bit by bit. Pimento strips are cut from canned pimentos.

HOLOPCI

1 cup rice
3 tbsps. butter or lard
1 onion (small)
1 head cabbage
salt and pepper

Boil the rice until it is tender. Fry the onion with lard till it is brown. Mix all together with rice. Take 1 cabbage, break into pieces and scald it. Let stand for half an hour, then put a tablespoon of rice in a leaf and roll. Put it all in a kettle and add some water before putting it in the oven. Cook until tender.

Turn to Pages
33, 34, 35, 36

for the
CLASSIFIED
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Your
All Year-Round
Business
Guide

CHICKEN CHOP SUEY

2 cups cold chicken
1 cup mushrooms, sliced
1 cup celery, cut in strips
6 green onions
4 tbsps. fat
4 tbsps. flour
2 cups chicken stock
1 tsp. salt
1/2 tsp. pepper
1 tsp. Worcestershire sauce
boiled rice

Cut chicken, mushrooms, celery and onions in strips. Fry mushrooms, celery and onion in fat until delicately browned. Blend in flour and chicken stock. Cook slowly, stirring constantly until the mixture is smooth and thickened. Add chicken and seasonings and heat thoroughly. Serve with hot boiled rice. A cup of bean sprouts and one of bamboo shoots may also be added to the chicken mixture.

HASH

Grind scraps of meat. Leftover sausage improves the flavor. One onion, gravy, few cold potatoes and vegetables. Mix all together and add beaten egg and season. Put in shallow pan and bake in oven. Cook until set. Cut into squares and serve. If there is no cold gravy use milk or tomato. Cold baked beans very good in this.

CHEESE SOUFFLE

2 tbsps. butter
3 tbsps. flour
1/2 cup cheese
1/2 cup scalded milk
3 eggs (beaten separately)
Cayenne

Melt butter, add flour and when mixed add scalded milk, salt, cayenne, cheese. Remove from stove and stir in egg yolks. Cook and fold in egg whites. Put in buttered pan. Cook 20 minutes in modern oven. Serve hot.

BACON DELIGHT

Cut the required number of slices of stale bread. Cover each with a thin slice of cheese. Place a large slice of ripe tomato or if not in season put a tablespoon of tomato sauce. Across the top lay one or two slices of bacon. Put in a flat pan in a hot oven. Leave until bacon is cooked.

HOME-MADE PORK SAUSAGE

Grind 12 lbs. fresh lean, and 6 lbs. fresh pork fat, and 4 or 5 lbs. fresh lean beef. Season with 8 tbsps. sage, 4 tbsps. black pepper, 4 tbsps. ground cloves and 2 tbsps. ground nutmeg and 5 tbsps. salt. Mix thoroughly and stuff in casings or just leave loose, and make little patties when you cook them.

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CHOCOLATE ICING

- 1 cup granulated sugar
- 2 tbsps. corn starch
- 3 tbsps. cocoa
- 1 cup boiling water

Mix sugar, cornstarch and cocoa together dry. Add boiling water. Cook until thick. Add 1 tsp. butter and 1 tsp. vanilla when taken from stove.

HARVEST MOON FROSTING

- 2 egg whites, unbeaten
- 1 scant cup brown sugar
- 3/4 cup water
- 1 tsp. vanilla
- 3/4 cup blanched chopped almonds

Put egg whites, sugar and water in double boiler, beat with egg beater until thoroughly mixed. Cook 7 minutes beating all the time until it stands in peaks. Remove and beat until thick enough to spread.

MARSHMALLOW ICING

- 1 tsp. gelatine
- 1/2 cup warm water
- 1 egg white
- 1 cup pulverized sugar
- almond flavoring

Dissolve gelatine in warm water, add flavoring and let cool. Beat egg white slightly, add pulverized sugar and gelatine alternately into egg white and beat with rotary beater until stiff. Add pinch of salt.

APPLE FROSTING

- 1 egg white, stiffly beaten
- 1/2 cup white sugar
- a little salt

Grate 1 sour apple into this; beat until very stiff and put on top of pie. This does not need browning. Very good on caramel pie.

FROSTING

One quarter cup shortening, 1 cup sifted sugar (icing), 1 egg white, 1/4 tsp. extract, cream shortening, add slowly half of the sugar; beat egg white stiff, adding the rest of the sugar; combine mixture together; add flavoring and more sugar if needed. May be colored and flavored as desired.



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SOFT CHOCOLATE ICING

One cup granulated sugar, 1 cup hot water. Dissolve sugar and put on stove; add 1 tsp. each of cocoa, cornstarch, 1 tsp. butter, little vanilla.

MOCHA FROSTING

Cream, 1 1/4 tbsps. butter, 1/2 tsp. cocoa; gradually add 1 1/4 cups powdered sugar. As mixture thickens, add 2 1/4 tbsps. strong cold coffee; beat until creamy and smooth; add vanilla to flavor.

WHITE BOILED ICING

- 1 cup granulated sugar
- 1/2 cup milk
- 4 tbsps. cream

Cook until it threads then beat until creamy. Add vanilla and spread on cake.

CARAMEL ICING

- 1 cup brown sugar
- 3 tbsps. milk
- 1 tsp. butter

Boil 4 minutes, then beat to a cream.

SUGARLESS FROSTING

Beat 1 egg and 1 cup of currant or favorite jelly until mixture stands in peaks, add 1 tsp. vanilla, spread on cool cake.

FROSTING FOR FRUIT CAKE

- 2 cups boiled sweet potatoes
- 3 cups icing sugar
- 1 tsp. almond flavoring
- 1/2 cup almonds, blanched and ground

Soups

TOMATO SOUP

- 1 eleven-quart basket tomatoes
 - 4 onions
 - 1 bunch of celery
 - 1 sweet green pepper
- Cook all together, put through sieve. Take juice and add:
- 1 cup white sugar
 - 1/2 cup flour
 - 1/2 cup butter
 - 1 tsp. salt
- Boil 1 hour, then bottle.

GARNISHES FOR SOUPS

One tablespoon salted whipped cream sprinkled with a dash of paprika or a little parsley chopped fine, 2 cooked vegetables cut in fancy shapes.

two tbsps. cream, stir till all is dissolved, set aside to cool; when cool add flavoring, vanilla, stir well and spread on cake.

CANNED TOMATO SOUP

- 1 peck ripe tomatoes
- 1 large bunch of celery
- 6 large onions

Wash tomatoes, cut in pieces, add onions and celery, washed and cut. Boil until soft. Press through sieve. Put on stove and add:

- 1/2 cup sugar
- 1/4 cup salt
- 1/2 cup butter
- 3/4 cup flour
- 1/4 tsp. cayenne pepper

When blended, slowly mix with the strained tomato. Heat to boiling and let cook until thickened. Pour into well-sterilized jars and seal. When serving add same amount of milk.

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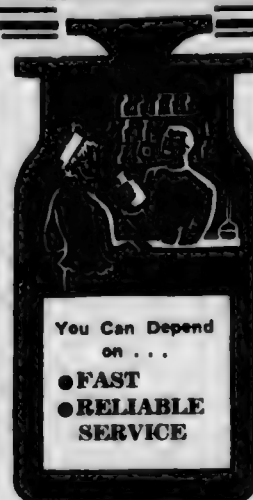
GRAVESEND, Eng. — (CP) —

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Drop Cakes

CHOCOLATE DROPS

Half cup shortening, ¼ cup granulated sugar, ¼ cup brown sugar, ½ tsp. vanilla, 1 egg well beaten, 1 cup plus 2 level tbsps. sifted flour, ½ tsp. salt, ½ cup nuts, 1 cup chocolate bits. Mix shortening and two kinds of sugar real good, then add egg and vanilla plus the sifted flour, and salt; add nuts last. Add chocolate bits also.

PEANUT BUTTER CRISPS

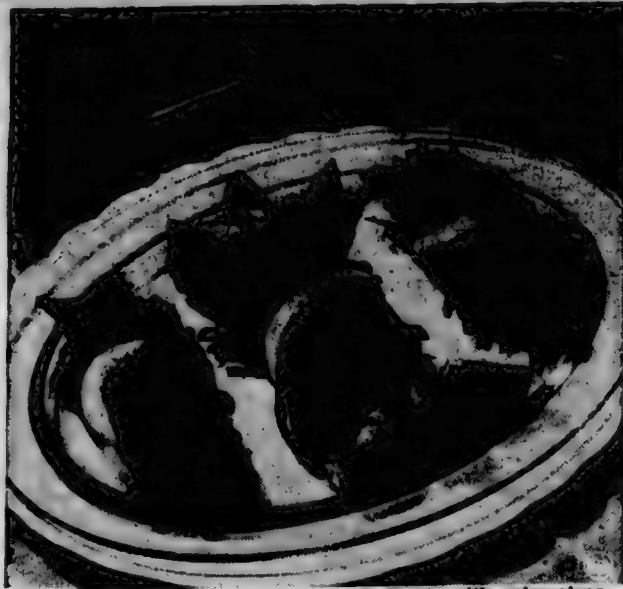
Half cup butter, ½ cup peanut butter, 1½ cups brown sugar, 1 egg, 1 1-3 cups of flour, 1 tsp. of soda, ½ cup of whole wheat biscuit crumbs. Cream butter and peanut butter together; add the sugar and cream together; add the unbeaten egg and beat thoroughly. Sift dry ingredients together. Combine the biscuit crumbs. Blend well with first mixture. Drop on greased baking sheet and flatten moulds with fork. Bake in moderate oven, 375 deg. F., for 8 to 10 minutes. Four dozen cookies.

DATE BARS

Wash and stone 2 cups dates, add ½ cup water; cook until tender. Cream ½ cup sugar, brown, and 1 cup shortening; rub in 2 cups oatmeal, 2 cups flour, salt, 3 tbsps. baking powder together; ½ cup sweet milk to form firm dough. Roll out and lay a layer in a greased pan, spread dates on top, then another layer on top; cut in bar shape first; vanilla if you wish in dates.

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Unusual is this dish of string beans in fagots with onion rings.

FRUIT COOKIES

Three eggs, 1 cup brown sugar, 1 cup granulated sugar, 1 cup shortening, 1 cup raisins. Pour boiling water on them for a few minutes, then strain. Add 2 level tbsps. of baking soda in ¼ cup of hot water, add a little sliced peel and 1 tsp. vanilla and ¾ cups of flour. Mix all together and drop by small teaspoon on tin. Bake in medium oven.

DROP COOKIES

One cup brown sugar, ½ cup shortening, 1 egg, 4 tbsps. sour milk, 2½ cups flour or till thick, 2 tbsps. baking powder, ½ tsp. baking soda, pinch of salt, vanilla, ½ cup raisins, ½ cup walnuts. Drop by teaspoon. Very good.

DROP COOKIES

Two and one-quarter cups sifted flour, 1½ tbsps. baking powder, ½ tsp. soda, ¼ tsp. salt, ¼ tsp. nutmeg, ¼ tsp. all spice, ½ cup butter, 1 unbeaten egg, ½ cup walnut meats, ½ cup raisins, ½ cup sour cream.

MACAROONS

One cup brown sugar, 2 eggs, a little melted butter, 1½ cups oatmeal, 1 cup shredded coconut, 1 tsp. vanilla. Bake in slow oven 20 minutes.

CHINESE CHEWS

One cup white sugar, ¾ cup flour, 1 tsp. baking powder, 2 eggs, 1 cup chopped walnuts, 1 cup chopped dates. Beat all together, spread thin on well buttered pan, cook in moderate oven; while hot cut in squares.

CHINESE CHEWS (2 DOZ.)

One cup chopped nuts, 1 cup chopped dates or raisins, 1 cup sugar, 1 cup flour, ½ tsp. baking powder, salt, 2 eggs, well beaten, ¼ cup melted butter, ½ tsp. vanilla. Method: Mix in order given. Bake in greased loaf tin at 350 deg. F. for 25 minutes. When baked cut in long fingers.

FILLED BUTTER HORNS

Blend together with pastry blender 4 cups flour and 1 cup butter. Mix together 4 egg yolks, 2 yeast cakes, ¼ tsp. salt, 3 tbsps. granulated sugar, ½ pint sour cream. Mix above lightly into the flour and butter mixture like pie dough. Form in little balls the size of a walnut, leave on waxed paper in refrigerator 22 to 24 hours. Then beat the four egg whites stiff, 1 cup white sugar, 2 cups nuts chopped fine. Roll out little balls, put filling in centre of each and turn like half moons. Bake until light brown and roll in pulverized sugar.

Vegetables

By GAYNOR MADDOX

Although a lot of us don't like turnips, they have their admirers too. Long before Sir Walter Raleigh introduced the potato to the Old World, the humble turnip was the chief, every-day vegetable food throughout England and Wales. Many English noblemen put the turnip on their coat-of-arms to indicate that they were good to the poor. In the winter of 1917, during the First World War, Germans were at times subsisting on turnips. Hundreds of acres of turnips had been planted in occupied France by the German soldiers, and our own men pulled the turnips from the soil, peeled and ate them raw with much gusto.

Today, the Bureau of Home Economics in Washington is touting the turnip as a low-cost source of vitamin C.

1946 No Sweeter

Because the world supply of sugar in 1946 is expected to be

about the same as in 1945, there is little likelihood of sugar becoming ration-free for some time. World production may increase, but carry-over stocks have been so reduced that there is less to draw upon than in the past.

Some areas, particularly the Philippines, which normally supply close to a million tons of sugar a year to the United States, must rebuild production capacity before sizable amounts again will be available. No sugar is expected from this source in 1946.

Shipments of sugar to the United States from the Caribbean area in the first three months of 1946 are expected to be substantially lower than the usual rate, because year-end stocks in that area are extremely low. The new crop will not begin to move in volume before March. The only area where there is a substantial sugar stock is Java, and so far none has been shipped from that island because of the internal situation.

Pans Crash Art Museum

A new cookie sheet and a bake-storage pan get a tumble from an art museum. These two housewife's darlings, plus other articles of utilitarian nature, are on display now at the Museum of Modern Art in New York. According to Eliot Noyes, Director of the Museum's Department of Industrial Design, selection of articles is made strictly from the standpoint of design. The aluminum cookie sheet has raised edges on two sides only, making it easy for cookie removal; also it has finger grips for sliding the pan in and out of the oven. The bake and storage pan is for puddings, etc., either in the oven, or for storing in the refrigerator.

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Cakes

LINDA CAKE

2 cups flour
4 tps. baking powder
½ tsp. salt
½ cup sugar
1 tsp. butter
2 eggs
1 cup milk
Method: Sift flour, baking powder, salt, sugar together. Then add beaten egg, butter and milk. Put in oven 375 deg. for 18 minutes.

ALMOND CAKE

¼ lb. flour
¼ lb. butter
¼ lb. powdered sugar
¼ lb. currants
2 eggs
2 ozs. candied peel
Beat sugar and butter to a cream; add eggs well beaten, and all the other ingredients gradually. Fill tin three parts full. Put a layer of almond paste and one of cake mixture. Bake in a moderate oven. When cake is almost done put remainder of paste round the top of cake and return to oven until brown.

Almond Paste

½ lb. ground almonds
1 egg
½ lb. powdered sugar
1 tsp. brandy
Beat sugar and eggs together, put into double boiler and heat through. Add brandy, stirring all the time. Use when cold. This is a lovely cake.

SNOW CAKE

½ cup shortening
1 cup granulated sugar
1 tsp. vanilla
¼ tsp. salt
2 cups flour
3 tps. baking powder
2-3 cup milk
3 egg whites
Cream the shortening, milk and vanilla in a bowl until light and fluffy; sift together the dry ingredients and add alternately with the milk. Beat the egg whites until stiff and fold in last. Bake in a greased pan at 375 deg. F. about 35 minutes. When it is cool, cover with plain creamy icing.

BREAKFAST CAKE

2 eggs, well beaten
½ cup sugar
½ cup sweet milk
1 tps. butter
1½ cups flour
2 tps. baking powder
flavoring to suit the taste
Bake in tin and cut in square pieces.

EVELYN'S PORK CAKE

1 lb. fat pork, chopped fine
Pour over this 1 qt. of boiling water; then add:
1 tsp. baking soda
2 cups sugar
1 cup molasses
1 tsp. cloves
1 tsp. ginger
2 tps. cinnamon
1 nutmeg
4 even cups of flour
then add fruits last, such as 1 lb. currants, 2 lbs. raisins, ½ lb. mixed peel, and pour into cake pans.

SPICY SPONGE

3 egg yolks
½ cup white sugar
½ cup brown sugar
1 tsp. vanilla
1 cup flour
¼ tsp. salt
1 tsp. baking powder
¼ tsp. cinnamon
¼ tsp. nutmeg
½ tsp. cloves
6 tps. hot milk
3 stiff-beaten egg whites
Beat egg yolks until thick; gradually beat in sugars; add vanilla; fold in flour, sifted with salt, baking powder and spices; add milk; stir quickly until batter is smooth; fold in egg whites. Bake in ungreased 8-inch square pan in moderate oven, 350 deg. F., 35 to 40 minutes.

DELICIOUS ORANGE CAKE

2 cups brown sugar
3 eggs
½ cup shortening or butter
1 tsp. soda (scant)
2 tps. baking powder
1 tsp. mace
1 cup sour milk
grated rind of 1 orange
2 cups cake flour
Mix well sugar, eggs and shortening and stir again. Add milk al-

Quick Dinner, Easy to Get

PORK CHOPS WITH APPLE RINGS
BROWNED SWEET POTATOES ASPARAGUS
MUSTARD PICKLES
BAVARIAN CREAM COFFEE

Preparation (Time 30 minutes.): Light oven. Put water to heat in the saucepan for asparagus and sweet potatoes. Brown the chops in the baking pan on top of stove with 1 tps. of butter. Core the apples. Slice in ¼ inch rings. Lay around the chops. Put into oven, bake 25 minutes. Peel potatoes. Boil 10 minutes. Drain and lay them in the pan with chops and apples. Wash the asparagus and cut off hard ends. Cook 20 minutes. Set the table. Make the coffee. Drain the asparagus, dress with 1 tps. butter. Keep warm.

SERVING

Arrange the pork chops on the plates. Surround them with the apples. Next the sweet potatoes and a spoonful of mustard pickle. Then the stalks of asparagus. Dust asparagus with paprika.

ternately with flour of which soda has been added. Use juice of orange for icing, mixed with butter and powdered sugar.

Let rise 20 minutes. Bake in moderate oven.

DATE CAKE

1 lb. pitted dates
1 tsp. soda, sprinkle over dates, and add:
1 cup boiling water. Let stand until cool
1 cup granulated sugar
1 egg
½ cup nut meats
2 cups flour
1 tsp. vanilla

JELLY ROLL

3 eggs
2-3 cup of sugar
½ tsp. of Blue Ribbon Lemon Flavoring
1½ cups of flour
2½ tps. of Blue Ribbon Baking Powder
¼ tsp. of salt
3 tps. of milk
Beat eggs until foamy, add sugar and flavoring, mix thoroughly. Combine flour, baking powder, and salt,

sift together three times, then add to mixture alternately with the milk. Beat well and turn into a well greased oblong cake pan, bake in a moderate oven 350 deg. F. for approximately 12 minutes. Have ready a cloth which has been rung out of cold water, turn cake out on this, spread with any favorite jelly and roll quickly. Wrap in wax paper and place on rack to cool.

HONEY CAKE

½ cup sugar
2 eggs
½ cup shortening
½ cup honey

1¼ cups flour, sifted together with
2 tps. baking powder
¼ tsp. baking soda
2 tps. cinnamon
1 tsp. allspice
½ tsp. salt
1 tsp. vanilla

APPLE DESSERT

5 medium sized apples
¼ tsp. of Blue Ribbon cinnamon
1 tps. of water
Peel and slice apples into a well-greased pudding dish, add cinnamon and water. Prepare the following top mixture.

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GREEN TOMATO MINCE MEAT

- 1 peck green tomatoes
- 1 peck apples, chopped fine
- 1½ lbs. suet, chopped fine
- 2 lbs. raisins
- 2 lbs. currants
- 1 lb. nut meats
- ½ lb. mixed peel
- 8 lbs. white sugar
- 2 tps. cinnamon
- 2 tps. cloves
- 2 tps. nutmeg

Take seeds out of tomatoes and run through food chopper. Add ½ cup salt and let stand overnight. Drain and cover with hot water. Let simmer. Do this three or four times. Add this to rest of ingredients that have been run through food chopper.

PEACH JAM

- 5 cups of peaches
- 4 cups of sugar
- ½ cup of orange juice

Cook all the ingredients until they are thick. Cook over a low flame.

GRAPE CONSERVE

Wash 3 lbs. Concord grapes. Squeeze pulp into one kettle, skins into another. Boil pulp 10 minutes. Boil skins 20. Combine after removing seeds by putting through sieve. Add 3 oranges, ground, 1 lb. seedless raisins, ¼ lb. walnut or almond meats, cut small. Measure into kettle, add equal amount of sugar. Cook 20 minutes. Pour into hot jars and seal.

SUN STRAWBERRY PRESERVES

Wash and drain 2 quarts of firm strawberries, take same amount of sugar as you have berries, put berries in bottom, boil 20 minutes after they commence to boil, stirring constantly so won't stick and burn. Turn out in shallow pans, tie cheese cloth over pans, glass pans are best. Let set in hot sun for three days. Stir each evening, then set out each day until you have had them three full days in sun. Can or in jars, pour parowax over top, don't reheat them. They are delicious.

RHUBARB JAM

Nine lbs. rhubarb, 6 lbs. white sugar or 13 cups. Cut rhubarb night before, let stand overnight with sugar on. Add oranges or pineapple if you desire. Boil 1 hour.



One-half pound round steak in molded loaf that serves 10.

LEMON JELLY

- juice and rind of 2 lemons
- 1 cup white sugar
- 3 eggs, well beaten
- ¼ lb. butter

Cook in double boiler, stirring until like thick cream, put away in jars in a cool place. This will keep for months.

PEACH CONSERVE

One-half peck of mellow peaches, 1 orange (juice and rind); dice orange peel and use all of orange but the seeds; same quantity of sugar as orange and peaches; dice peaches also. Boil this 20 minutes after it starts to boil. Before taking off of fire add 1 cup English walnut meats, cut coarse. Seal with parowax without reheating. Is delicious.

PEACH MARMALADE

- 20 peaches, cut fine
- 3 oranges, cut fine
- 1 cup granulated sugar to every cup of fruit

Bring to a boil. Set back of the stove for 3 hours.

CARROT, APPLE AND PEACH JAM

- 2 cups diced carrots
- ¼ cup water
- 2 cups diced tart apples
- 2 cups diced peaches
- 3 cups sugar

Add water to carrots and cook 5 minutes. Add fruit, cook 5 minutes. Add sugar, cook until thick, about 20 minutes. Pour in hot sterilized

jars. Cool and seal. Yield, about 2½ pts.

PEACH MARMALADE

Sixteen peaches, 2 oranges, 1 lemon, chopped fine. Barely cover with water, boil until tender, then add 1 cup of white sugar to 2 cups of mixture, boil until thick, put in sterilized jar. Very good.

PEACH MARMALADE

Twelve peaches peeled, 1 orange with rind, ½ cup water. Put peaches and orange through food chopper

and boil ¼ hour, then add 1 cup granulated sugar to each cup of fruit and boil a few minutes longer; add a bottle of maraschino cherries cut up and seal while hot.

CANTALOUPE AND PINEAPPLE PRESERVE

- 2 quarts seeded and chopped melon
- 2 quarts granulated sugar
- 1 orange, sliced fine
- 1 lemon, sliced fine
- 1 can crushed pineapple

Add a few maraschino cherries when done. Cook until the consistency of honey.

CRYSTAL CANBERRIES

Three cup berries, 2 cups sugar. Mix and bake in covered pan until berries can be pierced with a fork. Delicious with ham or pork.

DELICATE GLASS FIBRE

CALCUTTA.—(CP)—The development of machinery which, working automatically, will draw glass fibre so fine it is almost invisible, has made possible the manufacture of glass cloth. The foundation stone of the Central Glass and Ceramic Research Institute was laid recently at Jadavpur.

ATTACK TSETSE FLY

PIETERMARITZBURG.—(CP)—The South African government is using DDT in Zululand in an effort to wipe out the tsetse fly, dread carrier of sleeping sickness. Areas are being sprayed from the air.

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Orange Bread

3 cups sifted pastry flour
3 tps. baking powder
½ tsp. salt
½ cup sugar
¼ c. chopped pecans

1 tps. grated orange rind
¼ c. orange marmalade
1 cup milk
1 well beaten egg
3 tps. melted shortening

Sift dry ingredients, add pecans, orange rind. Add milk, melted shortening, and marmalade to beaten egg. Combine quickly and lightly with dry ingredients. Pour into greased loaf pan. Stand 15 minutes. Bake in 350° oven 1 hour.

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Meats

BONING A CHICKEN

Pluck, singe and draw. Cut down the back from head to tail and loosen flesh from bones down one side—by degrees get the bone out of the wing. As soon as the joints are cleared of flesh break them off so as to be out of the way. When all the bones are removed, lay fowl open and prepare a force-meat as follows: ½ lb. sausage meat, 2 cups dried bread crumbs, salt, pepper, 1 chopped small onion, 1 tsp. minced parsley, 2 tbsps. melted butter, ¼ cup chopped mushrooms. Fill or spread chicken with this mixture and sew up back and tie legs and wings close to body. Roast in slow oven. Use bones and giblets for soup and gravy. Swell cold for Sunday night's supper with scalloped potatoes and hot biscuits, fruit cake and whipped cream.

STEAMED CHICKEN

Clean chicken, cut into pieces, chop 2 onions fine, put in your pan with a lump of butter, let it get a little brown then put about a quart of water, when boiling, salt and pepper to taste. Put some flour in a sack, then sack, put pieces of chicken in boiling onions piece by piece till done. Then make a batter of three large tbsps. flour, 1 tsp. baking powder and salt, mix into stiff paste ten put in by tbsp. about 5 or 6. Makes lovely dumplings, nice with boiled potatoes. Watch it doesn't boil dry, keep adding water.

CHICKEN BAKED IN MILK

Clean chicken and cut in pieces for serving. Sprinkle with salt and pepper and roll in flour. Saute in drippings till golden brown, arrange in baking dish and cover with milk. Cover and bake in moderate oven till done. Thicken liquid with a little flour and milk stirred together until smooth.

LOU'S MEAT LOAF

1½ lbs. hamburger
1 cup bread crumbs
1 egg
1 tsp. sauce
1 tsp. salt
½ tsp. pepper
1 tsp. mustard (dry)
½ cup tomato juice
Mix together and shape into loaf (ln, cover with 1 cup tomato juice and bake in oven at 350 deg. F. for 1 hour. Lovely for sandwiches when cold.

MEAT LOAF

1 lb. lean hamburger (any kind)
1 egg
1 medium onion, chopped
½ to 1 tsp. poultry dressing (as desired)
salt and pepper to taste
2 cups canned tomatoes
Beat the egg, and add salt, pepper and poultry dressing, mix well. Pour over meat and onion mixture in a bowl and mix well. Mould into loaf shape in baking dish, keeping edges well away from the sides of pan. Pour tomatoes over loaf. Make sure it goes down to bottom of pan at sides. Season with more salt and pepper. Bake in moderate oven from 1 hour to 1½ hours.

SPANISH RICE AND LIVER

1 lb. beef liver
2 tbsps. fat
1 medium-sized onion, finely chopped
1 No. 2 tin tomatoes
3 tbsps. green pepper, chopped
2 tbsps. salt
1 tsp. sugar
2 cups cooked rice
Scald liver, remove outer skin and chop or put through grinder. Cook onions in the fat until yellow, and add the green pepper, tomato, and seasonings. Heat and combine the liver and rice in a greased baking dish. Add more seasoning if desired. Bake slowly in 350 degrees F. oven for 45 minutes. Serves six.

SWISS STEAK

2 lbs. round steak cut 1½ inches thick
few slices onion
salt and pepper to taste
½ cup flour
2 tbsps. shortening
2 cups boiling water or 1 cup water
1 cup tomatoes
Season flour with salt and pepper and pound into steak. Heat shortening and brown meat in it. Add onions, tomatoes and water. Put all in casserole and simmer for 2 hours.

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Vegetables

SWEET POTATOES

6 medium sized potatoes
1/2 cup water
1/2 cup brown sugar
3 tbsps. butter
Cook potatoes 10 minutes. Cut in half lengthwise and put in buttered pan. Make a syrup of other ingredients and baste two or three times. Bake until tender.

DELICIOUS CABBAGE

Cut fine 1 large, firm head of cabbage, melt 1/2 cup butter (1/4 lb.) in large frying pan. Put cabbage into this and cook, well covered, over a very low fire for about 15 minutes. Stir frequently. Do not let cabbage become yellow or brown. Just steam enough to soften. When done add 1/2 tsp. salt and a dash of pepper. Stir well and serve hot. The "delicious" flavor is due to slow steaming in its own moisture, not a drop of water being added at any time.

POTATO PUFF

Two large cups of cold mashed potatoes, 2 tbsps. melted butter whipped together. Add 1 cup of milk, salt and pepper, 2 beaten eggs. Put in casserole. Dot with butter and bake until a light brown. Serve at once.

BEETS BAKED WITH ORANGE JUICE

2 1/2 cups sliced canned beets
1 cup orange juice
1 tsp. butter
1 tsp. salt
1 tsp. grated orange peel
Peel the beets and cut in thin slices, place in buttered casserole and add remaining ingredients. Cover and bake in moderate oven, 350 deg., one hour till tender.

POTATO BURGERS

1 lb. ground meat
1 1/2 cups mashed potatoes
1 1/2 tps. salt
1/4 tsp. pepper
1-3 cup grated onions
1 egg, beaten
3 shredded wheat, finely rolled
1/2 cup fat
Combine first 6 ingredients and crumbs from 2 shredded wheat. Mix well. Shape in patties and roll in remaining shredded wheat crumbs. Fry patties in hot fat until golden brown. Makes 8 large patties.

SPINACH RODRUEZ

Two lbs. of spinach, washed, cooked with 1 tsp. salt 10 minutes. In another pan cook 2 small onions and 1 clove of garlic minced fine in 2 tbsps. butter 10 minutes, add 1 1/2 cups tomatoes, simmer 20 minutes, add chopped spinach to sauce, heat 5 minutes stirring the while, add 1/2 lb. Canadian cheese grated, cook another 5 minutes, mix until cheese blends with sauce, serve very hot. 6 servings.

BAKED STUFFED SWEET POTATOES

Select and wash 2 medium-sized sweet potatoes or yams. Bake in moderate oven (425 degrees) until tender. Cut a slice from top of potato, scoop potato pulp from shells, put through ricer or sieve. Add 2 tbsps. corn syrup, 1/4 cup butter, 1 tsp. salt, whip until fluffy. Pile lightly into shells, top with butter. Brown lightly under broiler just before serving.

POTATOES FRIED RAW

Peel potatoes and cut in thin slices, put in cold water, drain, and put into frying pan containing drippings or any good shortening. Cover and cook 10 minutes, only stirring to prevent burning. Uncover and cook until done and lightly browned.

SCALLOPED CORN

2 cups sweet milk
1 can kernel corn
1/4 cup sugar
8 soda biscuits rolled fine
2 eggs, well beaten
2 tbsps. grated cheese
salt and pepper to taste
Bake in a greased casserole in a moderate oven 1/2 hour or longer.

SALAD DRESSING

1 cup granulated sugar
2 eggs
1 tsp. flour
1 tsp. mustard
1 tsp. salt
1/2 cup vinegar
This makes 1 pint. Thin with cream for use.



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Salads

STUFFED BEET SALAD

4 medium sized beets
1 cup cottage cheese
2 tbsps. cream
1/2 tsp. white pepper
lettuce, Mayonnaise
Scrub beets and boil until tender. Dip into cold water and slip off skins. Season cottage cheese with salt and pepper and add cream to make moist. Scoop out the centre of the beets, making cups. Fill with cheese and place on beds of chilled and crisped lettuce. Garnish with snips of beet taken from the centre and serve with mayonnaise.

BOILED SALAD DRESSING

6 eggs
1 cup tarragon vinegar
1/2 cup sugar
1 tsp. mustard (dry)
1 pinch Cayenne pepper
1/2 tsp. salt
Beat altogether with eggbeater and cook in double boiler until thick, stirring constantly. Remove from fire and add 1 tsp. butter and beat of 10 minutes. Cool, then put in jars, thin with cream if too thick.

RABBIT SALAD

2 cups diced rabbit
1 cup finely shredded cabbage
1/2 cup chopped sweet green pepper
1/2 tsp. salt, paprika
French dressing, mayonnaise,
6 stuffed olives
Marinate rabbit in French dressing for one hour. Drain and combine with cabbage, pepper, salt, paprika and mayonnaise to make moist. Arrange on a bed of lettuce and garnish with olives cut in slices. Any other meat may be substituted, and celery substituted for cabbage.

QUICK MAYONNAISE

1 egg
2 tbsps. sugar
1 1/2 tps. salt
2 tps. mustard
1/4 tsp. paprika
1/4 cup vinegar
3/4 cup salad oil
3 1/2 tbsps. cornstarch
1 cup water
Put egg, sugar, mustard, salt, oil and paprika in a bowl but do not stir. Make a paste of cornstarch and cold water and boil until clear. Pour the hot mixture in the bowl but not directly on the egg. Beat with beater until thick.

SHRIMP SALAD

One can of shrimp or 1/2 pint cooked shrimp, 1/4 cupful diced celery, 1-6 cupful stuffed olives. French dressing, cress or lettuce, boiled or mayonnaise dressing. Clean the shrimps thoroughly, making sure the dark spot is removed. Dice and let stand 30 minutes with a little French dressing poured over them. Then add the celery and olives, bind with the boiled or mayonnaise dressing, garnish with extra dressing and a few halved stuffed olives. Shrimp makes a tempting salad when combined with pineapple in the proportion of 1 1/2 cupfuls of shrimp to one of diced pineapple, either fresh or canned.

SALAD DRESSING

1 cup sugar
1 tbsps. mustard
2 tbsps. flour, or cornstarch
1 egg
1 cup vinegar
1 cup water
some salt
Cook, then add 3 cups of cream.

SALAD FOR ONE

One lettuce leaf, 1 large slice of pineapple. Then grate a little cheese over it and add salad dressing.



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HOT CROSS BUNS

- 1 cake yeast
1 cup milk scalded and cooled
1 tbsp. sugar
1-3 cup sugar
1 egg
¼ cup butter
¼ cup raisins or currants
¾ cups sifted flour
¼ tsp. salt

Method: Dissolve yeast and one tablespoon sugar in lukewarm milk; add 1½ cups flour to make sponge; beat until smooth; cover and let rise until light in a warm place free from draft, about one hour. Add butter and sugar creamed, egg well beaten, raisins or currants, which have been floured, rest of flour or enough to make a soft dough, and salt. Turn on board, knead lightly, place in greased bowl. Cover and set aside in warm place until double in bulk, which should be in about 2 hours. Shape with hand into medium size buns; place in well greased pans about 2 inches apart. Cover and let rise again, about 1 hour or until light. Glaze with egg diluted with water. With sharp knife cut a

cross on top of each. Bake 20 minutes. Just before removing from oven brush with sugar moistened with water.

POPOVERS

(Lovely for Lunch)

- 1 cup sweet milk
2 eggs, beaten
pinch of salt
1 cup flour

Beat together with spoon until smooth. Bake in well-buttered muffin tins in 350-400 deg. oven, 30 minutes.

SOUR CREAM MUFFINS

- 1 egg
1 cup brown sugar
1 tsp. soda
1 tsp. cloves and cinnamon
1½ cups flour
1 cup raisins
1 cup sour cream

CHEESE STRAWS

- 1 cup flour
2 cups chopped cheese
1 tbsp. butter
1 scant tsp. baking powder
pinch of salt



to rise till quite light. Work down dough with rolling pin until 20 blisters and is as smooth as satin. Wooden potato masher will also do. Cut with tiny cutter, prick top well with fork. Brush top with melted shortening and bake in 350 degrees for 25 minutes. Never brown, only dainty golden color. Yields 50 biscuits. Serve with salad or for tea, with icing sugar.

BEATEN BISCUIT

"An old Southern recipe and lost art."

- 4 cups flour, sifted
2 tps. sugar
1 tsp. baking powder
1½ tps. salt, pinch of soda
1 cup shortening and enough cold milk to make a very stiff dough

Turn out on board and beat

AID FROM ISLANDERS

TULAGI, Solomon Islands.—(CP)

—The people of Senga sub-district of Choisoul, British Solomon Islands Protectorate, have contributed £16.17s.2d. (approximately \$75) to the British Red Cross. For more than three years this island was partly occupied by the Japanese, who were confined to a limited area by spirited resistance and guerilla activities.

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Mix with water, roll out like pie crust. Cut in strips and bake light brown.

TEA BISCUITS

- 2 cups flour
4 tps. baking powder
½ tsp. salt
2 tps. lard
¼ cup milk

McPHEE'S LEMON BISCUITS

Three eggs, 1 cup granulated sugar, 1 cup lard, 5 cents worth of baking ammonia, which has been soaked in a little sweet milk over night, 5 cents worth oil of lemon. Mix enough flour to make stiff as bread dough. Cut in squares and bake in quick oven.

GRAHAM CRACKERS

- 2 tps. baking powder
¼ cup brown sugar
¼ cup shortening
1 qt. graham flour
salt to taste
Wet with milk, roll into thin cakes using white flour for rolling out.

CINNAMON BUNS

Soak one yeast cake in ¼ cup of lukewarm water. Scald and cool 4 cups of skim or whole milk or half milk and water. Then add a large tbsp. of salt, about 4 tps. of white sugar and a little more than a ½ cup of melted shortening. Then add the yeast cake and water. Stir all together and add enough flour to make a soft dough. Add about 1 cup of washed raisins. Stir up and set

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Chinese Foods

By GAYNOR MADDOX

Chinese are masters of chicken cookery. Buwei Yang Chao, noted chef and author of "How to Cook and Eat in Chinese," says the water chestnut and walnuts are important in cooking chicken.

Here are two of his best recipes:

Chicken Chow Mein

One cup water chestnuts, $\frac{1}{2}$ to 1 cup chicken cut small, 1 cup mushrooms, 1 cup bamboo shoots, 1 cup celery, $\frac{1}{2}$ cup mushroom liquid and water.

Fry vegetables in pan containing oil. Fry 2 minutes, add liquid and simmer for 15 minutes. Fry chicken for 5 minutes. Mix with vegetables. Add 1 cup chicken broth and soy sauce to taste. Serve with boiled rice and Chinese noodles.

Red-Cooked Chicken With Chestnuts

One young chicken 5 to 6 pounds, 2 tablespoons lard (because there is little fat in young chicken), 2 cups water, 6 tablespoons soy sauce, 2 tablespoons sherry, if desired, 3 to 4 pieces fresh ginger, 1 small onion or 1 scallion, 1 pound dried chestnuts without outside shells, or one 8-ounce jar water chestnuts.

Wash and cut chicken into egg-size pieces (with bones). Cut onion into 8 to 10 sections (if scallion, into 3 to 4 pieces). Heat the lard in a heavy pot till very hot, put chicken in and stir constantly for 5 minutes. Then add water, soy sauce, sherry, ginger and onion. Turn the fire low and cover pot tight. Boil for $\frac{1}{2}$ hour to 1 hour (depending on tenderness of chicken). Then add chestnuts, cover tight and boil again for 15 minutes over a low fire.

Desserts

MT. CARMEL SPECIAL DESSERT

One package raspberry gelatine. Make it rather stiff, add bananas, sliced, $\frac{1}{4}$ cup grapes (without stones or skins, 2 green pineapple rings, cut fine, $\frac{1}{4}$ cup sugar. Serve in sherbets topped with whipped cream. Garnish with crushed walnuts and maraschino cherries. Serves 8.

ARROWROOT CUSTARD

Two cups of scalded milk, 2 to 3 tbsps. arrowroot, wet with a little cold milk, 2 tbsps. sugar, 1 egg. Mix the paste with the milk, add sugar and cook. Pour over eggs and stir while adding, cook a little longer, flavor to taste, and add a pinch of salt.

BANANA WHIP

Two tbsps. gelatine dissolved in $\frac{1}{2}$ cup cold water. Add 1 pt. scalded milk, 1 cup sugar, 1 lemon juice, $\frac{1}{4}$ tsp. vanilla. Set aside to cool. Peel 3 bananas. Mash thoroughly. Beat gelatine until it begins to stiffen, then fold in the mashed bananas and turn into a wet mould. Serve with or without whipped cream. Serves 6.

BANANA FLOAT

Three large bananas, 1 cup sweet milk, $\frac{1}{4}$ cup granulated sugar, heaping tbsps. of butter and one of flour, 1 egg well beaten. Cream the butter and flour, add the well beaten egg, then the milk. Cook until it begins to thicken, then pour over the bananas. Any fruits can be used.

"TRIFLE"

Place square or stale plain cake in bottom of deep sherbet, pour 1 tsp. wine or fruit juice over it. Make 4 individual sherbets. Prepare jelly powder and let stand until syrupy. Pour $\frac{1}{4}$ over each cake and let "set". Prepare custard and cool and pour over all. Top with cherry.



True Blue Cottage Cheese Ring with blueberry mayonnaise.

BOSTON CREAM PIE

One and one-half cups flour, 2 tbsps. baking powder, $\frac{1}{4}$ tsp. salt, $\frac{1}{4}$ cup egg yolks (6), 1 cup sugar, 1 tbsps. lemon juice, 1 tsp. grated lemon rind, $\frac{1}{2}$ cup boiling water. Sift flour, baking powder and salt together. Beat egg yolks until thick and light colored; gradually beat in sugar. Add lemon juice and rind. Add boiling water slowly beating constantly. Add sifted dry ingredients, cutting and folding in very lightly. Bake in 2 ungreased layer cake pans lined with waxed paper, in moderate oven. Cool 5 minutes before removing from pans. Remove wax paper, immediately cool. Put layers together with custard cream filling. Cover top with icing or powdered sugar.

Cream Filling

One-quarter cup sugar, $\frac{1}{4}$ cup flour, $\frac{1}{4}$ tsp. salt, 2 cups milk, 2 tbsps. butter, 2 eggs or 4 egg yolks, $\frac{1}{4}$ tsp. vanilla. Mix dry ingredients in top of double boiler. Add milk, cook for 10 minutes. Add butter, beaten yolks, cook 1 minute longer. Cool and add flavoring.

CREAM PUFFS

One cup hot water, $\frac{1}{4}$ cup butter, 1 cup flour, 3 eggs, $\frac{1}{4}$ tsp. salt. Heat butter and water to boiling. Add flour, mixing thoroughly, and cook five minutes, stirring constantly. Set aside to cool. When cool, add the unbeaten eggs, one at a time, and mix thoroughly before another is added. Drop from a tsp. upon a buttered baking sheet or muffin tins, bake 375 deg. F. for 40 minutes. Filling for cream puffs: $\frac{1}{4}$ cup cornstarch, 2 cups milk, 2 eggs, 2-3 cup sugar, $\frac{1}{4}$ tsp. salt, 1 tsp. vanilla, $\frac{1}{4}$ tsp. butter. Cook in double boiler, cool, put in puffs by removing a portion of top and fill with spoon.

LEMON SNOW

One cup sugar, 5 tbsps. cornmeal, $\frac{1}{4}$ tsp. salt, 1 cup water, 1 lemon juice and rind. Let the sugar and water come to a boil and stir in cornstarch which has been mixed with lemon. Add salt and let cook about 10 minutes. Remove from fire and add stiffly beaten egg whites. Serve with thin custard made of 1 pint milk and 4 egg yolks flavored with a little nutmeg and cinnamon.

Cookies

COCOANUT COOKIES

One cup white sugar, $\frac{1}{2}$ cup butter, 2 eggs, 1 tbsps. milk, $\frac{1}{4}$ cup coconut, 2 cups flour, 2 tbsps. baking powder, pinch of salt. Drop from spoon.

ORANGE COOKIES

One cup white sugar, 1 cup butter, 1 egg, rind 1 orange, juice 1 orange, $\frac{3}{4}$ cups flour, 2 tbsps. baking powder.

OH-SO-GOOD COOKIES

Two eggs, $\frac{1}{4}$ cups brown sugar, 1 cup butter, $\frac{1}{2}$ cup sour milk, 1 tsp. soda, pinch of salt, 1 tsp. ginger, $\frac{1}{2}$ tsp. nutmeg and 3 cups sifted flour. Roll and bake in hot oven.

BUTTERSCOTCH PINWHEEL COOKIES

Two cups brown sugar, $\frac{1}{2}$ cup butter, 2 eggs, $\frac{1}{4}$ tsp. cream of tartar, 1 tsp. soda, $\frac{3}{4}$ cups flour, vanilla and salt. Roll out and spread with a cooked date filling and then roll up like a jelly cake. Chill in refrigerator and slice.

aged, by air raids. Britain's eight horological societies are now urging that it should be illegal for any public body to exhibit a clock which is not accurate by Greenwich time.

REMEMBER LONDONDERRY

LONDONDERRY, N.I.—(CP)—To commemorate the use of Londonderry as a naval operating base by the United States Navy during the war a silk American flag was presented to St. Columba's cathedral recently.

CORRECT TIME

LONDON.—(CP)—During the war 27,000 public clocks throughout the country were destroyed, or damaged.

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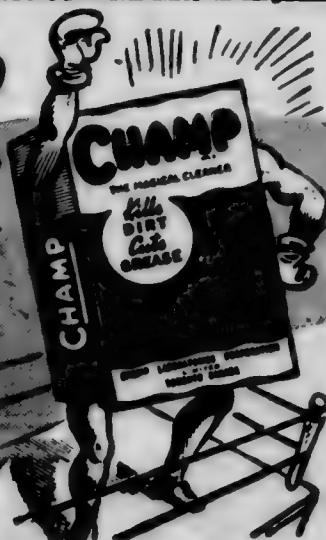
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Chicken

By GAYNOR MADDOX

Chicken in a pot—call it stew if you prefer—always gives a comfortable feeling to the appetite. These recipes from "Soups, Stews and Chowders," by Lily Haxworth Wallace, will make cold weather treats.

Chicken Bonne Femme

One 3½ to 4-pound fricassee chicken, 3 tablespoons flour, 1½ teaspoons salt, ¼ teaspoon pepper, ¼ cup oil, 1 sliced large carrot, 1 sliced large onion, 3 cups stock or water, 1 cup stewed fresh or canned tomatoes, 1 cup sliced mushrooms, 1 tablespoon minced parsley.

Cut the chicken as for fricassee, roll in blended flour, salt and pepper, and cook in the oil until brown. Take out chicken and brown carrot and onion in the same oil. Add any remaining seasoned flour, blend smoothly, then gradually pour in the stock or water and bring to boiling point, stirring constantly. Replace the chicken, add tomatoes and

simmer until tender (1½ to 2 hours). Add the mushrooms and parsley and cook 15 minutes longer.

Chicken Golden Gate

One 3½ to 4-pound fricassee chicken, 3 cups water, 1¼ teaspoons salt, 1-6 teaspoon pepper, thin sliver lemon rind, 2 stalks diced celery, 2 sliced carrots, 2 minced onions, 3 tablespoons flour, 1 cup light cream, 2 beaten egg yolks.

Cut up the chicken as for fricassee and cook until tender, but not broken, with water, seasonings, lemon rind, and vegetables, about 1½ hours. Lift out the chicken and keep hot. Thicken the liquor with the flour blended smoothly with the cream. Simmer 5 minutes after these are added. Add the egg yolks just before serving and cook a moment longer without actually boiling. Pour over the chicken and garnish with toast triangles.

Jambalaya

Two cups left-over diced cooked chicken, 1 cup cooked rice, 1 cup diced celery, ¼ cup minced onion, ½ green minced pepper, 2 cups tomatoes, stewed fresh or canned, 2-3 teaspoon salt, 1-6 teaspoon pepper, buttered crumba.

Combine all ingredients except the crumbs, cover and simmer ¼ hour, then turn into a casserole and top with crumbs. Bake in moderate oven (350 degrees F.) about ¼ hour. Remove the cover during the last 15 minutes of cooking. While chicken is specified for this recipe, other meats or game may be substituted.

GINGER COOKIES

One egg, 1 cup white sugar, ¼ cup shortening, 1 tsp. ginger, 1 cup molasses, 1 tsp. soda, 2 tbsps. hot water, 3 cups flour. Knead down, let stand 2 hours.



The Sunday night street supper based on cup-cooked chicken.

Spuds

By GAYNOR MADDOX

Try keeping a special file of good new recipes to tuck into menus that need building up. Here are a few:

Potato Griddle Scones

(Makes 10-12 Scones)

Two cups sifted flour, 1 teaspoon salt, 3 teaspoons baking powder, 3 tablespoons fat, 1 cup cold mashed potatoes, 1 beaten egg, about 1-3 cup milk.

Sift together flour, salt and baking powder. Cut in fat with 2 knives or a pastry blender. Blend in the potatoes. Mix egg and milk; add to first mixture. Mix slightly. Roll ¼ inch thick and cut into squares. Bake slowly on a hot greased griddle or frying pan. Turn several times to cook through. These potato scones can form the main course of any meal, served with creamed meat or fish—and they'll make a dessert that's different served with fruit preserves.

Bran Muffins

(Makes 8 Large Muffins)

Three-quarters cup sifted flour, 2¼ teaspoons baking powder, ¼ teaspoon salt, 2 tablespoons sugar, 1 well-beaten egg, ¼ cup milk, 3 tablespoons melted shortening, 1½ cups 40 per cent bran flakes. Sift flour once, measure, add baking powder, salt and sugar and sift again. Combine egg and milk. Add to flour mixture, add shorten-

ing, then mix only enough to dampen flour. Fold in bran flakes. Fill greased muffin pans 2-3 full. Bake in hot oven (425 degrees F.) 15 to 20 minutes.

These muffins may be prepared at night and baked the next morning. Prepare muffin batter as directed and turn into greased muffin pans. Wrap pans in dampened

Cookies

HOLIDAY COOKIES

Add 1 cup water to 2 cups raisins and boil for 5 minutes. Cool. Cream 1 cup shortening and 2 cups sugar (brown), add 3 eggs and beat well. Add 1 tsp. almond extract and cooled raisin mixture. Sift together 4 cups flour, 1 tsp. baking powder, 3 tsp. soda, 2 tps. salt, 1½ tps. cinnamon, ¼ tsp. nutmeg. Add to raisin mixture. Add 1 cup chopped nuts. Drop by teaspoonful on greased baking sheet. Bake in moderately hot oven for 10 minutes.

OATMEAL COOKIES

Three cups oatmeal, 1 cup pastry flour, 1 cup granulated sugar, 1 tsp. salt, 1 cup shortening, 1 cup sour milk, 1 tsp. soda. Put a little sugar on top of each cookie after they are rolled thin and placed on pan. Bake around 375 deg. for 12 or 15 minutes.

cheese cloth, then in waxed paper, and store overnight in refrigerator. Remove pans the next morning and let stand about 15 minutes or while oven is heating. Bake as directed.



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Doughnuts, Waffles

CORN FRITTERS

1 cup or ½ can corn
1 tsp. baking powder
1 egg, beaten
1 cup flour
salt and pepper
Mix well together. If too dry add a little milk. Fry in hot skillet.

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CARAMEL DUMPLINGS
2 tbsps. melted butter
1 cup brown sugar; add:
2 cups water
Let come to boil. Then mix:
1 cup flour
a little salt
2 tbsps. baking powder, water
or milk to make right consistency for dumping
Drop by teaspoon in the first mixture and boil for 10 to 15 minutes.

CORN FRITTERS

1 can corn
2 eggs
pinch of salt and pepper
½ tsp. baking powder
½ cup flour
milk
Drain the corn, add beaten yolks, salt and pepper, then flour and baking powder, sufficient milk to make thick batter, fold in the beaten whites last. Drop by spoonful into deep fat and fry in pan.

BAKED APPLE DUMPLINGS

2 cups flour
¼ tsp. salt
4 tbsps. baking powder
3 tbsps. shortening
6 apples
2-3 cups milk, sugar and cinnamon
Mix and sift flour, salt, and baking powder. Cut in shortening. Stir in milk to make a soft biscuit dough. Roll to ¼ inch thickness. Cut dough in six squares. Place a sliced apple in the centre of each and sprinkle well with sugar and a little cinnamon. Draw up the corners of the dough over the apple. Pierce with a fork. Bake in moderate oven for about 40 minutes. Serve with cream and sugar or a hot sauce.

MOTHER'S DOUGHNUTS

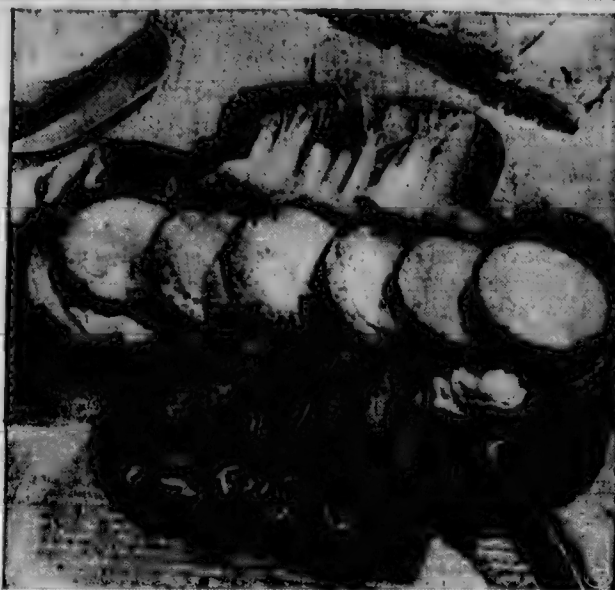
3½ cups flour
2 tbsps. baking powder
½ tsp. soda
1 tsp. salt
¾ tsp. nutmeg
1 cup sugar
2 eggs
2 tbsps. melted shortening
1 cup buttermilk or sour milk
Makes about 3 or 4 dozens.

DOUGHNUTS

2 eggs
1½ cups white sugar
butter, size of yolk of an egg
1 cup sour milk
1 tsp. soda in sour milk
2 tbsps. baking powder
Then mix with flour. Mix 2 eggs well beaten, then add sugar, butter, sour milk with baking soda, baking powder with flour.

**Turn to Pages
33, 34, 35, 36**

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Salad plate of stuffed avocado slices and rolled bologna makes tasty luncheon.

TOMATO DUMPLINGS

One can tomatoes, put in stewing kettle, pinch salt, tsp. sugar, bring to a boil.

Dumpling Mixture — One and a half cups flour, pinch salt, 2 tbsps. baking powder, mix with water, when mixed drop from spoon into tomatoes. Cover and cook 20 minutes. When done remove from tomatoes and put in dish and put tomato sauce over them. Very nice for any meal, takes the place of potatoes.

DOUGHNUTS

1 tbsps. butter
1-3 cup brown sugar
1 egg
½ cup milk
2 cups flour
3 tbsps. baking powder
½ tsp. salt
1-6 tsp. cinnamon

Mix butter, sugar, egg, then mix flour, baking powder, salt and cinnamon, then add all sugar and butter with mixture, add enough milk to roll out to cut. Have your grease about 350. Cook until done.

CORN FRITTERS

3 egg yolks
1 cup corn
½ cup milk
1 tsp. salt
2 tbsps. baking powder
1 cup flour

Beat whites of eggs good and beat in last. Cook in hot greased pan until light brown. Serve hot with syrup.

Salads

SALAD DRESSING

2 eggs
½ cup granulated sugar
1 tbsps. mustard
2 tbsps. flour
1 tsp. salt and pepper mixed
1 cup water
1 cup milk
1 cup vinegar
Cook until thick.

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ter, Beat until smooth, then fold in beaten egg whites. Bake on hot waffle iron.

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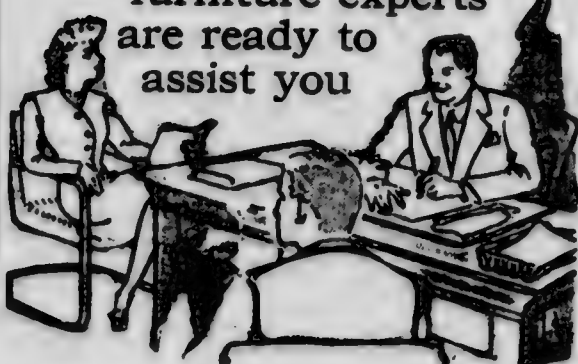
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Fruit Cake

SUPERB CHRISTMAS CAKE

- 1 lb. chopped pitted dates
- 1 lb. seeded raisins
- 1 lb. seedless raisins
- 1 lb. currants
- ½ lb. chopped candied pineapple
- ½ lb. sliced candied citron
- ½ lb. candied cherries
- ½ lb. cut fine mixed peel
- ½ lb. split almonds
- ½ lb. walnut meats
- 4 cups sifted flour
- 1 tsp. baking powder
- ½ tsp. baking soda
- 1 tsp. salt
- 1 tsp. ground mace
- 3 tps. ground cinnamon
- 32 tpsps. butter, or 1 lb. less 4 tpsps.
- 1 lb. brown sugar
- 9 eggs, well beaten
- 1-3 cup currant jelly or brandy or cranberry sauce (I prefer the brandy).

Mix in order given, and bake in 4 Christmas cake tins lined and greased with 3 thicknesses of heavy paper. Bake the smallest layers 2½ hours and the 2 larger ones 3½ hours in oven 275 to 300 deg. F.

CHRISTMAS FRUIT CAKE

- 6 eggs
 - 4 cups brown sugar
 - 1 pint sweet cream
 - 1 pint sweet milk
 - 1 lb. butter or shortening
 - 2 lbs. raisins
 - 2 lbs. prunes
 - 2 lbs. dates
 - 2 pkgs. mixed peels
 - 2 cups nuts
 - 1 quart canned cherries, omit juice or candied cherries
 - 2 lbs. currants
 - 1 tsp. salt
 - 4 tps. baking powder
 - 1 tsp. soda
 - 1 tsp. almond flavor
 - 1 tsp. each of cinnamon, cloves, nutmeg
 - 10 cups pastry flour
- Bake in three or four loafs in slow oven; time in baking 3 hours; temperature 275 degrees; making around 15 pound cake.

Cakes

STANDARD CAKE

- ½ cup shortening
 - 1 cup sugar
 - 2 eggs
 - 1¼ cups flour
 - 3 tps. baking powder
 - 1 tsp. nutmeg, cinnamon, ginger, pinch of salt or cloves or lemon or vanilla, can also chip banana into mixture
 - ½ cup milk
- Cream shortening, add sugar and yolks of eggs, beat well; sift together flour, baking powder and spices or flavoring added to milk. Fold in beaten egg whites. Bake in moderate oven (about 300 deg.). It's good in either a loaf or a layer cake. Boiled icing or your favorite.

WHITE LAYER CAKE

- ½ cup shortening
 - 1 small tsp. salt
 - 1-3 cups white sugar
 - 2-3 cup milk
 - 2 cups flour
- Mix real good, then add:
4 tps. baking powder
2 eggs (unbeaten)
1-3 cup milk
1 tsp. vanilla
- Bake in moderate oven (375 deg.) 20 to 25 minutes.

BANANA CAKE

- 1 cup granulated sugar
- ½ cup butter (beat and add a pinch of salt)
- 2 eggs
- 1 tsp. soda, dissolved
- 4 tpsps. cream
- 1 cup mashed bananas
- 2 cups flour
- 2 tps. baking power
- 1 tsp. vanilla

BOILED RAISIN CAKE

- 1 egg
- 1 cup white sugar
- ½ cup butter or lard
- 1 cup liquid off raisins
- 1 cup cooked raisins
- 2 cups flour
- 1 tsp. soda
- 1 tsp. vanilla
- 1 tsp. cassia
- ½ tsp. cloves
- pinch of salt
- ½ tsp. nutmeg
- 2 tpsps. syrup



Victory garden salad with French dressing and mayonnaise.

Thirty-Minute Dinner

VEAL CHOPS BREADED
CORN SOUFFLE, LYONNAISE POTATOES
ENDIVE SALAD
CRANBERRY JELLY, CHARLOTTE Russe
COFFEE

Preparation (Time, 30 mins.): Light oven. Heat 1 tpsp. butter in baking dish. Beat two eggs and mix with corn. Add butter to the mixture. Bake 25 minutes. Heat 1 tpsp. butter in frying pan for chops. Beat 1 egg with 1 tpsp. water. Dip chops in this. Then cover them with cracker crumbs. Brown in the hot butter. Cook 20 minutes. Heat 1 tpsp. butter in frying pan for potatoes. Peel onions and potatoes and cut fine. Brown in butter and finish cooking more slowly. Wash and dry the endive. Split each piece in half. Spread with Russian dressing made with 2 tpsps. mayonnaise and 2 tpsps. chili sauce. Set the table. Make the coffee.

SERVING

Arrange the salad on the plates. Next a helping of corn souffle and potatoes. Then the breaded veal chops and a spoonful of cranberry jelly. Serve immediately.

DATE CAKE

- 2 cups fine oatmeal
 - 1 cup brown sugar
 - ½ cup flour
 - 1 tsp. soda
 - ½ tsp. salt
 - ½ cup shortening
- Rub all together till fine crumbs. Spread layer crumbs in pan, then layer the date, and then the rest of the crumbs.
- 1 cup dates
 - 1 cup boiling water
 - ½ cup brown sugar.
- Boil till thick or thicken with cornstarch.

NEVER FAIL SPICE CAKE

- 1 cup sour milk
 - 1 cup sugar
 - 1 egg
 - 1 tpsp. shortening
 - 2 cups flour
 - 1 tsp. soda
 - 1 tsp. cinnamon
 - ½ tsp. cloves
 - ½ tsp. nutmeg
 - ¼ tsp. salt
 - 1 cup raisins
- Cream shortening and sugar. Add egg and milk. Sift all dry ingredients and add to the mixture.

TOPPING

- ½ cup of sugar
 - 1½ tpsps. of shortening
 - 1 egg
 - 1 cup of flour
 - 2 tpsps. of Blue Ribbon Baking Powder
 - ¼ tsp. of salt
 - 1-3 cup of milk
 - 1 tsp. of Blue Ribbon Vanilla flavoring
- Cream together sugar and shortening, add egg, beat thoroughly. Sift flour, baking powder and salt, sift into mixture adding alternately with the milk, add flavoring and mix all briskly together. Spread apples and bake in a moderate oven 350 deg. F. for approximately thirty minutes. Serve upside down with cream.

SPANISH CAKE

- ½ cup shortening
 - ½ tsp. salt
 - 1 tsp. cinnamon
 - 1 tsp. vanilla
 - 1 cup white sugar
 - 2 eggs, beaten
 - 2½ tps. baking powder.
 - 2 cups sifted flour
 - ¾ cup sweet milk
- add nuts if desired
Bake in oven 370 deg. F.

FAVORITE BUTTER CAKE

- 2¼ cups sifted cake flour
- 2¼ tps. baking powder
- ¼ tsp. salt
- ¼ cup butter or other shorten-

- ing
- 1 cup sugar
- 2 eggs, well beaten
- ¾ cup milk
- 1 tsp. vanilla

SUGAR-SAVING CAKE

- 1 egg
 - 1 cup can syrup, or dark syrup
 - 1 tpsp. shortening melted after measuring
 - 1 tsp. vanilla
 - ½ tsp. salt
 - ½ cup boiling water
 - 1 tsp. soda dissolved in hot water
 - 2 cups flour
- Fruit may be added if desired.

CRUMB CAKE

- 2 cups flour
 - 1 cup granulated sugar
 - ¾ cup butter or shortening
- Rub to crumbs. Take out part of crumbs for top, mix rest with:
- 1 cup sour milk
 - 1 tsp. soda
 - 1 tsp. cinnamon
 - 1 tsp. cloves
 - 1 egg
 - 1 cup raisins
- Sprinkle crumbs on top and bake.

SOUR MILK AND SPICE CAKE

- One cup brown sugar, 2 heaping tpsps. lard or butter and pinch of salt creamed together; add 1 well-beaten egg and stir well; 1 cup sour milk in which has been stirred tsp. of soda, 1 cup ground raisins, 1 tsp. cinnamon, 1 tsp. nutmeg, 1½ cups flour to which has been added 1 even tsp. baking powder. Sift flour and baking powder. Bake slowly in moderate oven. Other spices may be added if desired. Any good icing may be used on this cake.

CRUMB CAKE

- 2 cups flour
 - ¾ cup butter
 - 1 cup granulated sugar
- Rub flour, butter and sugar to crumbs. Take out 1 cup of crumbs for top of cake. Mix the remainder with:
- 1 egg
 - 1 cup sour milk
 - ½ tsp. soda
 - 2 tps. baking powder
 - 1 tsp. cloves
 - 1 tsp. cinnamon
 - 1 cup raisins
 - 1 cup chopped nuts
- Pour mixture into a well-greased, fairly shallow pan, cover top with the cup of crumbs. Bake in moderate oven, 375 deg. F.

SPICE CAKE

- 1½ cups white sugar
 - ½ cup butter
 - 3 eggs, beaten separately
 - 1 tsp. soda dissolved in a little warm water
 - 1 tsp. baking powder sifted with flour
 - 1 cup sour or buttermilk
 - ½ cup English walnuts (not too finely chopped)
 - ½ cup cut dates or raisins
- Drench the raisins and nuts in with the flour after it has been sifted and measured (2 large cups of flour).
- 1 tsp. vanilla
 - ½ tsp. salt
 - ½ tsp. each of cinnamon, cloves and nutmeg, sifted with the flour.

TOMATO SOUP CAKE

- 1 can tomato soup, dissolve 1 tsp. soda and allow to stand while preparing rest.
- 1 cup white sugar
- ½ cup melted butter
- 2 cups flour
- 1 tsp. vanilla
- 1 tsp. baking powder
- 1 tsp. cinnamon
- 1 tsp. nutmeg

- ½ cup raisins
 - ½ cup dates
 - 1 cup walnuts
- Bake in moderate oven.

LIGHT CAKE

Six level tpsps. butter or shortening creamed; add 1 cup white sugar; beat in 1 egg, add 1 cup fresh buttermilk and pinch of baking soda; stir until well blended; add 2 level cups cake flour; add 2 level tpsps. baking powder; measure flour before sifting; beat altogether until light and bake in moderate oven ¼ hour.

Filling For Layer Cake

One egg yolk, ¼ cup sugar or corn syrup, 1 tsp. flour, 1 cup water or milk. Cook in double boiler 15 minutes, cool, then add few drops of vanilla.

Icing For Loaf or Layer Cake

One-half cup white sugar, ½ cup water; boil until brittle when tested in cold water, then pour it slowly over the whites of two well-beaten eggs.

BANANA CAKE

- 1 cup white sugar
- 1 tsp. soda
- ¼ cup sour milk
- 2 cups flour
- 2 tps. baking powder
- ¼ cup butter
- 3 bananas (mashed fine)
- 2 egg yolks (whites for frosting).

HELEN'S WAR CAKE

- 2 cups boiling water
 - 1 cup brown sugar
 - 1½ to 2 cups raisins or any other fruit such as prunes, currants and nuts
 - shortening size of an egg
 - 2 tps. allspice
- Boil the above ingredients until syrup thickens; add 1 level tsp. soda. Cool the above, then add 1½ to 2 cups flour, pinch of salt. Bake in moderate oven, 350 deg. F.

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Here Is Recipe To End Worries Of No Butter

A Toronto woman, claiming to have the butter shortage licked, today made 2-1/2 pounds from one pound of butter and termed it "an old trick" of the restaurant trade. Here is her recipe (and where your pencil!):

"Place one pound of pure butter in an electric mixer. Add a quarter of a teaspoon of salt and a pinch of sugar. Let the mixer run full speed until the butter is a soft mass. Gradually add five cups of hot water. Let the mixer run full speed for another 15 minutes. This will allow air and water to mix with the butter, producing about 2-1/2 pounds of butter."

**Food and Fun
With Oxo**

ONION SOUP
Cream Style
(Serves 4)
3 medium onions (sliced)
4 tbsps. dripping or butter
5 tbsps. flour
4 cups boiling water
2 OXO cubes or 2 tps. fluid OXO
1 tsp. salt
1/4 tsp. pepper
2 cups milk

Cook onions in dripping until they are soft and clear, but do not brown; blend in flour. Stir in boiling water and cook until thick, stirring constantly. Add OXO, salt and pepper, cover and simmer gently for ten minutes. Add milk and when hot serve in heated soup dishes with crisp crackers.

JELLIED OXO SALAD
(Serves 4)
2 OXO cubes or 2 tps. fluid OXO
2 cups boiling water
1 thin slice onion
1/2 tsp. salt
1 tsp. gelatine
2 tbsps. cold water
1 tsp. lemon juice

Add OXO to boiling water, stir until dissolved and add onion and salt. Simmer for a few minutes, strain and add gelatine which has been softened in the cold water. Add lemon juice, pour into moulds and chill. If desired add slices of hard cooked egg, or diced fresh or cooked vegetables when OXO mixture begins to set.

OXO HASH
(Serves 4)
1 1/2 cups minced cooked meat
3 cups mashed potatoes
1 tsp. grated onion
1/2 tsp. salt
2 OXO cubes or 2 tps. fluid OXO
1/2 cup boiling water or stock
2 tbsps. dripping, for pan

Mix meat, potatoes, onion and salt thoroughly. Dissolve OXO in hot liquid and add to first mixture. Heat frying pan, add fat and spread hash evenly in pan. Reduce heat and fry until brown.

BEEFY BROTH
A quick, delicious family soup
(Serves 4)
1/4 cup chopped celery
1/4 cup chopped onion
1/4 cup diced carrot
1/4 cup boiling water
3 OXO cubes or 3 tps. fluid OXO
1/2 tsp. salt
1/2 cup peas
1/2 cup tomato juice

Cook celery, onion and carrot in boiling water for 15 minutes. Then add OXO and salt. Add the boiling mixture, and finally the canned peas and tomato juice. Serve with crisp crackers or croutons.

DELICIOUS SALAD
1 pkg. lemon gelatin
1 large can crushed pineapple
2 tbsps. Philadelphia cream cheese
1/4 cup chopped celery
1/4 cup chopped walnuts
1 small can pimientos
1 pint whipping cream

Mix gelatin with 2 cup of hot water and 1 cup of pineapple juice. Cook mix cheese with whipping cream that has been whipped. Combine all ingredients. Mould.

OXO GRAY
A rich brown meaty gravy
"without meat"
4 tbsps. dripping
4 tbsps. flour
2 OXO cubes or 2 tps. fluid OXO
2 cups boiling water
1 tsp. salt
1/2 tsp. pepper

Melt dripping, add flour and brown richly, stirring constantly. Mix OXO and boiling water. Add hot liquid, salt and pepper and bring to a boil.

NEW FLAVOR FOR OLD RECIPES
Cream sauce with OXO
A new and piquant flavor for your sauces if you add 1 OXO Cube or 1 teaspoon Fluid OXO to each cup of sauce. Use on spaghetti, hard-cooked eggs or vegetables.

TO BEANS ADD OXO
Add beef spontinosa to beans when baking. Two OXO Cubes or 2 teaspoons Fluid OXO to the average-sized casserole.

TO CREAM SOUPS ADD OXO
When making soup, to each cup liquid add 1 OXO Cube or 1 teaspoon Fluid OXO for extra richness and flavor.

TOMATO JUICE COCKTAIL WITH OXO
To each serving add 1 teaspoon Fluid OXO. Dress it up.

TO YOUR MEAT LOAF ADD OXO
2 teaspoons of Fluid OXO or 2 OXO Cubes in 1/2 cup of hot water to each pound of meat, makes a moist, juicier meat loaf.

OXO SAUCE
For Spaghetti Macaroni (Serves 6)
3 tbsps. bacon or pork dripping
4 tbsps. chopped onion
3 tbsps. diced celery
3 tbsps. diced carrots
2 tbsps. diced green pepper
4 tbsps. flour
2 cups hot water
4 OXO cubes or 4 tps. fluid OXO
1/2 tsp. salt
1/4 tsp. pepper
1 cup tomato juice
1 cup cooked spaghetti

Cook vegetables in dripping until lightly browned; blend in flour. Stir in boiling water; if using OXO cube reserve 1/2 cup of boiling water (to dissolve cube). Cook until thick, stirring constantly. Add OXO, salt and pepper, cover and simmer for 10 minutes. Add tomato juice. Pour hot sauce over platter of spaghetti which has been cooked in boiling, salted water.

In Edmonton Thrift-wise Shoppers . . . Visit

EATON'S Food Market

Lower Floor

Picnic Meals

Summer picnics, commencing May 24th, will have their start at EATON'S FOOD MARKET, because all outdoor activities orient and centre around the Al Fountains and barbeque meals. You will soon be heeding the "Call of the Great Outdoors"—and that's good for the appetite. EATON'S Food and Provisions satisfy the heartiest appetites.

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Each meal is planned around the meat course. Featured are fresh, cold and smoked meats. If you are pressed for time, select prepared meats at the Delicatessen Counter. Make eating a delightful habit—with knowing help from EATON'S. Make Every Token Count.

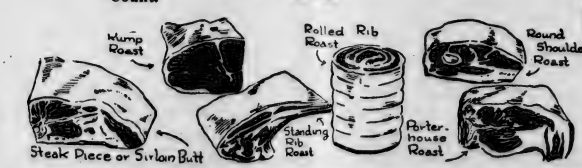
Delicatessen

If you haven't time to prepare potato salad, roast chicken and other appetizers, visit the Delicatessen Counter, and everybody at home will be delighted. EATON'S and eatin' just naturally go together.

Spring, Summer, Fall or Winter

If it's flavor you savor—EATON'S delicacies are your dish. EATON'S FOOD MARKET, Lower Floor.

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- Sporting Goods • Toys
- Chinaware and Glassware
- Record Corner
- COFFEE CORNER

The EATON WAREHOUSE SALES FLOOR is now open for the convenience of our out-of-town shoppers, who come to the city by auto or truck. Corner 102nd street and 103rd avenue. Two handy parking lots.

EATON'S Food Market

Was especially designed for quick, easy shopping. It is spacious, sanitary and clean—well stocked considering present supplies. Shop with a basket-on-wheels if you desire. Pleasant cashiers will look after you when your orders are complete. See the panoramas at left.

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Same Goods in the Service Grocery at Slightly Higher Delivered Prices. Ads appear in your daily paper Wednesday and Friday.

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Have grown up together. Across the Dominion from Atlantic to the Pacific, with service. EATON'S was founded in 1860!

Fruits Vegetable

These items, too, are carried in season. Oranges, lemons, apples, grapes, pineapples, watermelons, cantaloupes, peaches, pears, apricots, plums, and garden-fresh vegetables are here for your table or picnic lunches.

Fish and Sea Foods

Always available at EATON'S, when in season. Fish can be your favorite dish—Bake, broil, poach, saute or fry. Watch for our fish ads each Wednesday and Thursday.

EATON'S

LOVE... The Flavor Man RECIPES

TABLE JELLY

Mix 2 tbsps. good gelatin; 1 cupful of granulated sugar; 1/2 cupful cold water. Add 3/4 cupful boiling water and stir constantly until fully dissolved. To flavor use 1/4 tps. of Lemon Cherry, Strawberry, Blackberry, Loganberry, Blackberry, Cranberry, Crabapple, Currant, Grape, Pineapple, Passion, Peach or Quince. Half as much Orange, Mint or Limes and a quarter as much lemon.

Use teaspoonful Fruit Acid Solution in Fruit Jellies.

LEMON PIE and Tart Filler

1 lb. Sugar (about 2 cups) — 8c
2 lbs. Water (about 4 cups) — 0c
20 drops Loves Triple Lemon Flavor — 2-3c
4 Egg Yolks — 10c
1 ounce Corn Starch (9 level tablespoons) — 2-10c
1 ounce Butter (2 tablespoons) 2-10c
Pinch of Salt and a teaspoon of Vinegar or Fruit Acid Solution — 2-10c

Total cost for 3 1/2 pounds — 23-10c

Less than 7c per pound

RUM AND BUTTER TARTS

1 lb. Brown Sugar — 10c
1 ounce Malted Butter — 10c
3 Fresh Eggs — 10c
Drop a few Raisins or Currants into tart shell first. Jamaica cost is 1c. for 3 dozen Tarts.
A teaspoonful of Loves Jamaica has the flavor value of a cup of imported Rum in Christmas Cakes, Puddings, Sauces and Mince Meat. It is strictly non-alcoholic.

HOMEMADE ORANGEADE

For Less Than a Cent per Glass
2 lbs. Granulated Sugar — 10c
1/2 bottle Loves Orange (35c size) — 10c
3 tps. Fruit Acid Solution — 4c
1 pint of water — 0c
Makes 1 quart of syrup for — 20c
Add one part of this Syrup to 4 parts cold water and you have 40 average drinks for 25c. If you like your drink a little more tart, add some Orange Juice or more Fruit Acid Solution which is derived from the juice.

Use same recipe for making Lime Rickey.

COCOA MILK

1 cup of Cocoa, 2 cups Granulated Sugar, 1 cup Cold Water. Mix thoroughly and boil not more than 3 minutes. Then add 1/4 cup of Malted Butter, 1/2 teaspoonful Loves Caramel Flavor, pinch of salt, and let cool. When cool, add two well-beaten eggs. Pour into jug and cover. Keep in refrigerator and add to either hot or cold milk according to taste.
Note—In making the hot drink, heat but do not boil the milk.

PUDDING SAUCE

2 cups brown sugar, browned in pan
1 tablespoon butter
2 tablespoons corn starch
2 1/2 cups boiling water
1/4 teaspoon salt
1/4 teaspoon Loves Brandy
Cook and serve with plum pudding.
Note—A teaspoonful of Loves Brandy has the flavor value of a cupful of liquor. Cakes, Puddings and Sauces, and no Alcohol to cook out.

CHERRY CAKE

MARASCHINO CHERRY CAKE
Whip 1 cup sweet cream. Add 2 eggs, and whip until light as foam. Add 1 cup of sugar and beat well. Mix 1/2 teaspoon salt, 1/2 teaspoon Loves Maraschino Cherry. Whip in 1 1/2 cups sifted flour to which has been added 2 teaspoons baking powder. Bake in angel cake tin in quick oven 35 minutes. Flavor with cherry sauce.
Note—The following Loves Concentrated Flavors can be used with this formula: Apricot, Lemon, Orange, Loganberry, Raspberry, Strawberry, Passion Fruit.

Beverages

LEMON AND ORANGE DRINK

4 oranges
3 lemons
4 lbs. white sugar
2 tps. citric acid

Drain the yellow rind of orange and lemon. Add acid and sugar and 2 quarts of boiling water. When cool add juice of oranges and lemons and allow to stand for 2 hours. Then strain and bottle. Add 1 or 2 teaspoons of each glass of water.

EGGNOG

1 egg
1/4 cup milk
1 tps. sugar
1/2 tsp. vanilla and salt
Beat egg yolk and sugar till blended. Add salt and vanilla and last the beaten white of egg. All ingredients must be chilled. Serve one. Omit sugar and add chocolate syrup to taste for chocolate eggnog.

SAUERKRAUT JUICE

Mix sauerkraut and tomato juice in equal proportions and blend. Serve well chilled, and tiny crackers spreading with softened cream cheese.

ICED COFFEE

1 1/2 tbsps. coffee
1 cup water
cream, sugar and ice

Make coffee and while hot mix with cream and sugar to taste, chill, serve in tall glasses with cracked ice. Add two tablespoons of sweetened whipping cream.

RASPBERRY VINEGAR

4 quarts raspberries
1 quart mild vinegar
sugar (1 lb. to 1 pint of liquid)
Pour vinegar over berries and set away for 24 hours. Strain and measure juice. Add required amount of sugar. Boil slowly and skim. Boil for 25 minutes, then pour into bottles. Use with water according to taste.

CHOCOLATE SYRUP

1/2 cup cocoa
1 cupful sugar
1 cupful water
1/2 tsp. salt
Combine the cocoa and sugar thoroughly, add the water gradually and bring slowly to a boil, stirring constantly. Boil for about 10 minutes. Keep in a covered jar or a cool place. Use about two tablespoons to a glass of milk.

Salads

GINGER ALE SALAD

1 pkg. gelatine
1 cup cold water
1 cup ginger ale
1/2 cup sugar
Juice of 1 lemon
2 cups chopped mixed fruits
1/2 cup milk (optional)
Soak gelatine in cold water, add hot water, cool and ginger ale, sugar and lemon juice. When it starts to jelly, stir in fruits and place in moulds to set.

PUDDING SAUCE

2 cups brown sugar, browned in pan
1 tablespoon butter
2 tablespoons corn starch
2 1/2 cups boiling water
1/4 teaspoon salt
1/4 teaspoon Loves Brandy
Cook and serve with plum pudding.
Note—A teaspoonful of Loves Brandy has the flavor value of a cupful of liquor. Cakes, Puddings and Sauces, and no Alcohol to cook out.

CHERRY CAKE

MARASCHINO CHERRY CAKE
Whip 1 cup sweet cream. Add 2 eggs, and whip until light as foam. Add 1 cup of sugar and beat well. Mix 1/2 teaspoon salt, 1/2 teaspoon Loves Maraschino Cherry. Whip in 1 1/2 cups sifted flour to which has been added 2 teaspoons baking powder. Bake in angel cake tin in quick oven 35 minutes. Flavor with cherry sauce.
Note—The following Loves Concentrated Flavors can be used with this formula: Apricot, Lemon, Orange, Loganberry, Raspberry, Strawberry, Passion Fruit.

Puddings

CARROT PUDDING

1 cup grated carrots
1 cup grated raw potatoes
1 cup sifted flour
1 cup white sugar
½ cup butter
1 cup raisins
½ cup currants
1 tsp. cloves,
nutmeg
½ tsp. cinnamon
1 tsp. soda
Steam 3 hours.

RICE PUDDING

½ cup rice
¼ tsp. salt
1 or 2 eggs
2 cups cold milk
¾ cup white sugar
1½ tps. nutmeg
Method: Wash rice, add salt and boil in water until it starts to thicken. Take off stove and strain water off. Then add eggs, milk, sugar and nutmeg. Put in pan and sprinkle a little nutmeg on top. Then put in even until top browns.

CHOCOLATE FLUFF PUDDING

1 egg (save white)
2 tbsps. cocoa
2 tbsps. cornstarch
1 cup white sugar
1½ cups boiling water
Cook. Should be rather thin; add vanilla; beat egg white and fold above mixture into meringue; stir as you pour in. Put in a cool place to cool.

PLUM PUDDING

3 eggs
1½ cups sweet raisins and currants
1 cup mixed peel
1 cup sour milk
1 tsp. baking soda
½ cup molasses
1½ cups sugar
1 tsp. pastry spice
a little vanilla
½ cup nut meats
4 cups flour
Grease a mould, pour pudding batter in, then tie white wax paper over the mould and steam 5 hours.

LEMON PUDDING

¼ lb. flour
¼ lb. bread crumbs
¼ lb. suet, chopped fine
¼ lb. sugar
Juice of 2 lemons

2 tps. baking powder
4 eggs
Steam 2 hours.

GOLDEN PUDDING

¼ lb. bread crumbs
¼ lb. flour
¼ lb. marmalade
¼ lb. sugar
¼ lb. suet, chopped fine
4 eggs
Steam 3 hours in well greased bowl with a cloth on top of bowl well tied down.

VANILLA PUDDING

1 cup white sugar
1 tbsps. butter
2 tps. vanilla
4 heaping tps. flour
pinch of salt
1 egg
Dampen with a little milk then add 2 8-ounce cups milk. Put on stove and let boil till thickens.

QUICK PUDDING

1-3 cup cooking sugar
1 cup flour
½ cup raisins
2 tps. baking powder
½ cup milk
Put in a well greased baking dish.

Mix:
1 cup cooking sugar
2 cups boiling water
1 tbsps. butter
¼ tsp. nutmeg
Mix and pour over batter easily and bake in slow oven 30 minutes.

BANANA CRUMB PUDDING

1½ cups soft bread crumbs in 2 cups of boiling milk; add:
½ cup granulated sugar
½ tsp. vanilla
3 bananas, sliced
a few dates if desired
2 tbsps. melted butter
1 egg, well beaten
a little salt
½ cup chopped nuts
Pour into well greased dish. Bake in a moderate oven 25 or 30 minutes.

STEAMED CARROT PUDDING

1 cup chopped suet
1½ lbs. seedless raisins
1 cup brown sugar
1 cup grated potatoes
1 cup grated carrots
1½ cups flour
2 tps. soda
1 tsp. salt
1 tsp. each of cinnamon, nutmeg and allspice
After all ingredients have been mixed well, tie in white cloth, allow



Fruit salad of oranges, melon slices, pears, apricots, cherries and lemon mayonnaise.

2 inches for expansion, put in kettle of boiling water and steam for 3 hours.

HALF HOUR PUDDING

¾ cup brown sugar
1 tbsps. butter
½ cup sweet milk
½ cup raisins
1½ cups flour
2 tps. baking powder
Sauce:
¾ cup brown sugar
2 tbsps. butter
3 cups boiling water
1 tsp. vanilla
Put pudding dough in quite a large dish and pour sauce over it and bake in slow oven.

CHOCOLATE PUDDING

2 cups dry bread crumbs
3 cups sweet milk
1 cup white sugar
2 eggs
2 tbsps. cocoa
salt and vanilla
Let bread, sugar, cocoa and milk boil. When cool, add well beaten egg yolks; keep whites for top. Bake until firm in moderate oven. Make meringue of whites of eggs, spread roughly over top and brown.

LEMON PUDDING

Slice 1 large lemon, add to this 1 cup white sugar, 2 cups hot water. Cook until it makes a syrup. Remove from fire. In mixing bowl make batter, 1 egg, butter size of egg, ½ cup hot water, ½ cup sugar,

2 tps. baking powder, 1 cup flour. Pour this batter over the lemon syrup and bake in a moderate oven about half an hour.

STEAM SUET PUDDING

1 cup chopped nuts
1 cup suet
1 cup brown sugar
1 cup sour milk
1 tsp. soda
2 tps. vanilla
Combine ingredients, add enough flour to make stiff. Steam ¾ hours.

STEAMED FIG AND DATE PUDDING

1 egg
1 cup figs
1 cup dates
½ lb. shortening or butter
1 cup milk
½ cup molasses
½ cup nuts
1 tsp. soda
½ tsp. salt
½ tsp. cinnamon
½ tsp. cloves
½ tsp. sugar
2 cups flour
Turn this mixture into a greased mould and steam 2 hours; serve with hot sweet sauce. (This recipe is good for a Christmas dinner instead of Christmas cake. This makes 10 servings.)

WINTER PUDDING

1 cup white sugar
1 cup suet
½ cup currants
½ cup raisins
1½ cups flour
1 cup potatoes, grated
1 cup carrots, grated
½ tsp. soda
½ tsp. salt
Put in bowl and boil three hours. Serve with vanilla or hard sauce. Eight large servings.

HOT FUDGE PUDDING

1 cup sifted all purpose flour
2 tps. baking powder
¼ tsp. salt
¾ cup sugar (either white or brown)
2 level tps. cocoa
½ cup milk
2 tps. melted shortening
1 cup chopped nuts if desired
½ tsp. vanilla
Sift dry ingredients together, stir in milk and shortening, mix until smooth. Add nuts and vanilla, spread in greased pan.
Mix together:
1 cup brown sugar
2 level tps. cocoa
1½ cups hot water
Pour over batter and bake in moderate oven 350 degrees F. for 40 to 45 minutes. Invert squares on plates, dip sauce from pan over each.

DATE PUDDING

1 cup cooking sugar
¼ cup butter, cream together
1 egg
1 cup sour milk
1 tsp. soda
2 cups flour
pinch of salt
1 cup dates, finely cut
Steam about 1½ hours
Sauce: ½ pint cream, beaten stiff; add 1 cup sugar and 1 egg, beaten together; add ½ tsp. vanilla

APPLE OR BERRY PUDDING

½ cup shortening
½ cup brown sugar
1 cup oatmeal
1 cup flour
½ tsp. soda
pinch of salt
Crumb together and put on top of sliced apples or berries with ½ cup brown sugar on top of apples to sweeten them, and a few drops of water.

CARROT PUDDING

1 cup raw carrots, grated
1 cup raw potatoes, grated
1 cup suet, or 1 cup butter, chopped (not melted)
1 cup raisins
1 cup currants
1 cup sugar
1 tsp. soda and salt
1 tbsps. mixed spice, if desired
flour to make fairly stiff batter, about 1½ cups, use no liquids
Is best if made overnight and steamed next day. Steam 2 hours. Serve with brown sugar or white sauce. May be used as Christmas pudding. It's lovely.

ORANGE PUDDING

(With Cornmeal Custard)

Take 3 oranges, peel and slice in a bowl and add 1 cup of sugar. Take 1 pint of milk in a sauce pan, add 2 egg yolks, well beaten, and 2 dessert spoonfuls of cornmeal. Boil until thick. Pour over the oranges, beat egg whites with 1 tbsps. sugar, pour over the cream, place pudding in oven to brown, then chill.

CARROT PUDDING

1 cup grated raw carrots
1 cup grated raw potatoes
1 cup flour
1 cup raisins
1 cup suet
½ tsp. cloves
½ tsp. cinnamon
½ tsp. nutmeg
1 tsp. salt
1 tsp. soda mixed up in ½ of grated raw potatoes and added last
Steam 2 or 3 hours. You can add more fruits, mixed peel, and it makes a nice Christmas pudding

BROWN BETTY PUDDING

1 cup brown sugar
pinch of salt
½ cup raisins
½ cup sweet milk
1 cup flour
2 tps. baking powder
Add milk last. Mix batter well and pour sauce over it and bake in slow oven until brown.
Sauce: 1 cup brown sugar, 1 dessert spoon butter, 2 cups boiling water. Boil until it just drops from spoon then add vanilla.

DIFFERENT COTTAGE PUDDING

Soak 1 level tsp. of gelatine in ¼ cup cold water about 5 minutes. Make a custard of 2 eggs, ½ cup sugar, few grains of salt and 2 cups of milk. Add gelatine to hot custard and when nearly cold add stiffly-beaten egg whites and 2-3 cup stale cake crumbs, 1 tsp. vanilla. Turn into wet mould and chill.

In South Africa, all bars of laundry soap must be at least 14 inches long, according to an edict of 1941.

"YOUR NEIGHBOUR MUST HAVE MENTIONED BRISK!"

"Someone must have told you by this time—your neighbour, your sister, your grocer—surely someone has told you about the *brisk* flavour of Lipton's Tea?"

There's a newer, finer tea pleasure waiting for everyone who tries the lively, *brisk* flavour of Lipton's Tea, so tangy and full-bodied that it makes ordinary teas seem flat and wishy-washy. Even tea experts say Lipton's has *brisk* flavour. Ask your grocer today for *brisk* tasting Lipton's Tea.

For Nutrition's Sake Serve Plenty of ...



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Pickles

HAVE SOME PICKLE

One qt. cucumbers, 1 qt. onions, chopped and sprinkled with salt. Let stand 1 hour and drain. Add 1 qt. ripe tomatoes chopped, 3 cups sugar, 2 cups cider vinegar, 1 tbsp. salt, 1 sweet red pepper, 1 tbsp. turmeric, 1 tsp. celery seed. Boil until tender then add 1 tbsp. mustard, $\frac{1}{2}$ cup flour mixed with vinegar. Boil and seal.

BREAD AND BUTTER PICKLES

6 large cucumbers
6 large onions
1 pt. sugar
1 pt. water
1 pt. vinegar
2 tbsps. mustard seed
4 tbsps. salt
1 tbsp. celery seed
1 tbsp. turmeric
Boil this for 5 minutes and pour over cucumbers and onions.

NINE-DAY SWEET PICKLES

(Very Delicious and Appetizing)
4 qts. cucumbers
4 qts. onions
2 cauliflowers

After preparing the above, put in brine for 3 days, then soak in water for 3 days and drain off the water. Cover pickles with weak vinegar, simmer slowly till tender, then draw off the weak vinegar. Add a small piece of alum.

Make a syrup as follows:

4 lbs. granulated sugar
3 pts. vinegar
1 oz. whole allspice
1 oz. cassia buds

Bring this mixture just to a boil, and pour over the pickles. Draw the syrup off the next day, repeat and pour over the pickles again. The third day draw off, reheat and allow the mixture to remain on the pickles. Seal.

SWEET TOMATO PICKLES

Slice $\frac{1}{2}$ bushel of green tomatoes, sprinkle 2 cups of salt through them and let stand overnight. Drain thoroughly next morning. Mix 1 qt. of vinegar and 2 qts. of water. Boil

the tomato slices in this for 15 minutes and drain well. Syrup: 3 lbs. sugar, 2 qts. vinegar, 1 qt. water, 10c worth of white mustard seed, 4 tbsps. of allspice, 4 tbsps. of cloves, 4 tbsps. of cinnamon, 4 tbsps. of ginger. Boil this syrup for 15 minutes and pour over the tomatoes. Let stand 3 days, pour off and reheat, pour over tomatoes again. Whole spices are better than ground spices.

DILL PICKLE SOLUTION

10 cups of water
2 cups of vinegar
1 cup of salt
small lump of alum and some dill

This may be used for pickles in jars or in a crock.

RUBY'S BREAD AND BUTTER PICKLES

One gal. of cucumbers, sliced, 2 sweet peppers, chopped up fine, $\frac{1}{2}$ cup of salt. Let stand 3 hours, then drain off. One tsp. of celery seed, $\frac{1}{2}$ tsp. of turmeric, 3 cups of mustard seed. Put on stove, do not boil but let scald 10 minutes.

PICKLED ONIONS

4 qts. small white onions
1 cup salt
2 qts. vinegar
2 cups sugar
 $\frac{1}{4}$ cup mixed pickle spices, tied in a bag

Peel onions under water or bring to boiling point in rapidly boiling water. Boil 4 minutes, drain. Run cold water over them and slip off skins by hand. Let onions stand over night with salt. Place in colander. Rinse with plenty cold running water, drain. Boil the bag of spices with sugar and vinegar, add onions. Let boil up well then pour at once in hot sterilized jars. Fill to overflowing. Then seal immediately. Let ripen 2 weeks before using.

DILL PICKLES

1 qt. vinegar
3 qts. water
1 cup salt

Heat until boiling hot. Wash and dry large cucumbers, pack into jars. Pour hot solution over and add a piece of dill to each jar and seal.

HASH PICKLES

Two qts. cucumbers, 1 qt. onions, 1 qt. celery, 2 hot peppers. Chop and let stand over night with salt, and drain. Then add 8 cups sugar, $\frac{1}{4}$ oz. mustard seed, $\frac{1}{4}$ oz. celery seed, 1 qt. vinegar. Boil 15 minutes and stir in $\frac{1}{2}$ cup flour, 2 tbsps. mustard, $\frac{1}{4}$ oz. turmeric. Mix in vinegar and boil until thick and pour in jam jars.

ICICLE PICKLES

Peel green cucumbers, remove seeds, you can use large or small cucumbers, cut these in suitable sizes to eat and pack in sterilized jars. Then pour over them the following: 3 cups vinegar, 1 cup water, 1 cup white sugar, $\frac{1}{4}$ cup salt, boil liquid 3 minutes, then pour over and seal.

PICKLED HOT PEPPERS

Take seeds out of hot peppers and soak them in salt water overnight. Pack in jars in morning and pour boiling vinegar over them, to each qt. jar put 1 tsp. sugar and seal while hot.

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Rosebud Flour Recipes

PANCAKES — GRIDDLE CAKES

1 cup Rosebud Self-Rising Pancake Flour (Don't Sift)
1 to 1½ cups sweet milk
1 egg
1 tbsp. butter and sugar each if desired (or golden syrup)
Grease lightly a well-heated pan and drop on flour. Turn when bubbles appear (do not turn a second time). Serve hot with maple syrup, honey, jam, sausage or bacon.

Note.—A heavy cast-iron griddle or pan of aluminum is better than a light steel pan. If gas is used, place a solid lid over the flame to avoid burning, or turn down the gas somewhat. Sour milk or buttermilk can be used by adding a pinch of soda.

YORKSHIRE PUDDING

1 cup milk
2 eggs
1 cup Rosebud Self-Rising Flour (Don't Sift)
Mix milk and flour, add eggs already beaten. Put in deep dish with bottom well covered with dripping from roast. Cook in hot oven for 20 minutes, basting with more drippings from roast.

DEVIL'S FOOD CAKE

1 cup brown sugar
¾ cup Rosebud Self-Rising Flour (Don't Sift)
2 eggs
¾ cup sweet milk
½ cup shortening (butter or oil)
1 tsp. vanilla
2 squares chocolate
Add last, after all ingredients are put together, 3 tablespoons boiling water.

SUGAR COOKIES

1 cup shortening or butter
1 cup brown sugar
2 eggs
¾ cup sweet milk
4 cups Rosebud Self-Rising Flour (Don't Sift)
Nuts or dates may be added.

TEA BISCUITS

2 cups Rosebud Self-Rising Flour (Don't Sift)
2 tbsps. lard or butter
1 cup sweet milk
Add milk and mix to a soft dough. Turn on floured board and roll out to half-inch thickness. Cut and bake in hot oven for 15 minutes.
Have All Batter Cold as Possible

WAFFLES

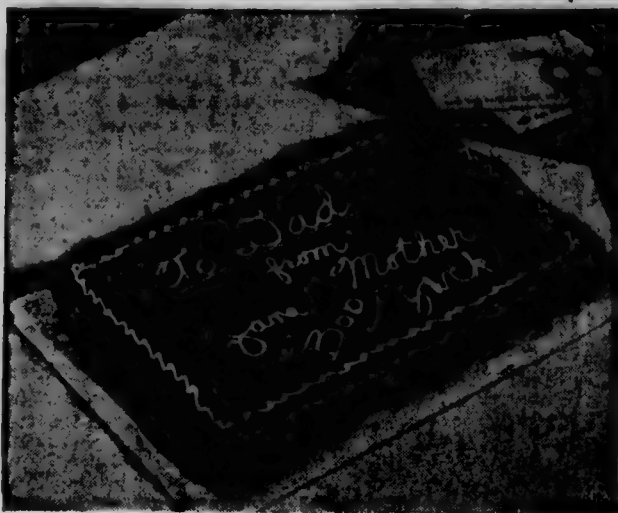
2 cups Rosebud Self-Rising Pancake Flour
2 cups of milk
2 eggs
2 tbsps. sugar
2 or 3 tbsps. melted butter
Beat the egg with the sugar and add to the milk, then add the liquid to the flour gradually; after, add the lard or butter. Put a tablespoonful of batter into each compartment of a hot and well-greased waffle-iron and make as usual. Do Not Sift Flour.

MUFFINS

2 cups Rosebud Self-Rising Pancake Flour
¾ cup milk
1 egg
2 tbsps. butter
3 tbsps. sugar
Cream the fat and sugar together, add the egg and beat well. Add flour and milk alternately, pour into well-greased muffin tin and bake in a hot (400 deg. F.) oven about 20 minutes. Do Not Sift Flour.
Also soft dough puddings, scones, chicken dumplings.

DOUGHNUTS

¾ cups sour or sweet milk
2 eggs
2 tbsps. butter
1 cup sugar
2 tbsps. baking powder
mace, nutmeg or vanilla to taste
1 level tsp. salt
¾ cups white flour
2 cups Rosebud Pancake Flour (Don't Sift)
Cut in shortening and mix alternately; dust board and roll to one-third inch thick; drop into heated fat or oil smoking hot



Inscribe Father's Day cake with family names.

STRAWBERRY SHORTCAKE

2 cups Rosebud Self-Rising Pancake Flour (Don't Sift)
2 cups white flour
2 tbsps. baking powder
-1-3 tsp. salt
1 tbsp. sugar
2 tbsps. shortening (half butter, half lard)
milk, enough to make soft dough (about 2½ to 3 cups)

Mix dry ingredients, cut in the shortening, add milk. Turn on floured board about ¼ inch thick. Bake in oven 375 deg. F. about 20 minutes. Bake two layers, put crushed strawberries between layers and on top, finishing with whipped cream if desired. (Fit for a king).

FRITTERS

(Apple, Pineapple, Orange, Banana)
2 cups Rosebud Self-Rising Pancake Flour
2 eggs
2 or 2½ cups milk
Do Not Sift Flour

Peel and slice fruit, dip into batter, fry to light brown in deep fat at 375 deg. F. Drain and sprinkle with powdered sugar.
Have All Batter Cold as Possible

HONEYED APPLE NESTS

Four medium apples, 1½ cups water, 1 cup honey, few drops red food coloring, pastry, 2 tbsps. butter. Pare apples, core, add water to parings and cores, cook 10 minutes or until mushy. Strain and add 2-3 cup honey and few drops coloring. Heat to boiling point only. Make pastry, using 2 cups flour (pastry). Roll thin, cut in strips 1" wide and long enough to wrap around apples. Press closely to fit apples. Mix remaining honey with butter, fill apples. Place in baking dish. Pour apple juice and honey mixture around apples. Bake in hot oven, 450 deg. F. 15 minutes. Reduce heat to moderate 350 deg. F., bake 45 minutes. Serves 4.

Desserts

APPLE TURNOVERS

Three cups sifted flour, 1 tsp. salt, 1 cup shortening, 9 to 10 tbsps. cold water, 4 cups pared sliced apples, 2-3 cup sugar, 1 tsp. cinnamon, ¼ tsp. cloves, ¼ tsp. nutmeg, 3 tbsps. butter. Sift flour and measure, add salt and sift together, cut in shortening until quite fine, add water gradually until dough is moist enough to hold together, then roll out to 3-16 inch thick on floured board and cut in 5-inch squares. Dampen edges, place combined apples, sugar and spices on half of each pastry square, dot with butter, fold remainder of pastry over to form triangle, brush tops with cream, sprinkle with sugar.

CHOCOLATE SOUFFLE

Two and a half squares unsweetened chocolate, cut in pieces, 2 tbsps. tapioca, 1 cup milk scalded, 2 tbsps. butter, 1-3 cup sugar, 3 egg yolks beaten until thick and lemon colored, 3 egg whites stiffly beaten. Add chocolate and tapioca to milk and cook in double boiler 15 minutes or until tapioca is clear, stirring frequently. Add butter and remove from fire. Combine sugar and egg yolks. Add tapioca mixture slowly, stirring vigorously. Cool, fold in egg whites, turn into greased baking dish. Place in pan of hot water and bake in moderate oven (350 deg. F.) 50 to 60 minutes or until soufflé is firm. Serves 8.

CREAM PUFFS

One cup boiling water, 1 cup flour, ¼ cup butter, 3 eggs, ¼ tsp. salt, 1 tsp. baking powder. Bring water to boil, then pour in butter and flour; stir fast, take off stove and let cool, add eggs, salt and baking powder. Beat until stiff. Drop by tap. in well greased pan. When done serve with whip cream or jam.

Soups

By GAYNOR MADDOX

Soups—quick ones. They combine jiffy dehydrated soup mixes or canned condensed soup with other ingredients for amazing delicious results in a few minutes.

Look and Spinach St. Germain (Serves 4)

One leek, thinly sliced or 1 large onion, 3 tablespoons fortified margarine or other fat, 2 large shredded lettuce leaves, 1 can cream of spinach soup, 1 can water, ¼ cup evaporated milk or light cream, ¼ teaspoon powdered ginger, pinch of powdered thyme.

After leek or onion is thinly sliced, wash in wire strainer. Sauté slowly in the fat until soft, but not browned. Add remaining ingredients and heat together gently to boiling. Serve at once.

Vegetable Soup with Meat Balls (Serves 4-6)

One slice bread, ¼ pound chopped meat, small minced onion, 1 egg, salt, pepper, ¼ teaspoon curry powder, 4 tablespoons fortified margarine, 1 can vegetable soup, 2 cans water, 1 sliced onion, 1 sliced turnip, carrot or parsnip, minced parsley.

Soften bread in a little water; squeeze dry. Add meat, minced onion, 1 egg, salt, pepper and curry powder. Mix well. Shape into small balls. Brown in melted margarine in large saucepan. Add vegetable soup and water; bring to boiling. Add sliced onion, and any fresh vegetable as turnip, carrot, parsnip (or even a handful of green beans), thinly sliced. Cook just long enough to soften vegetables. Add a little

minced parsley just before serving. Peasant Bowl (Serves 4-6)

One package dehydrated pea soup, 2 quarts water, 2 tablespoons fortified margarine, ¼ teaspoon mixed poultry dressing, 1 can tomato soup, 1 small onion, 2 whole cloves.

Mix pea soup with part of the water to make a smooth paste; then add remaining water, margarine, poultry seasoning and tomato soup. Stick the whole cloves into a small onion and add to pot. Cook slowly to boiling; boil 2 or 3 minutes. Remove onion and serve.

LONDON. — (CP) — "Rainbow Corner," the American Red Cross Club, was closed recently after being open continuously day and night since Nov. 11, 1942. During that period it gave shelter, comfort and entertainment to some 15,000-000 service men.

hey!

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a...

COOK BOOK?



AS A MATTER OF FACT...

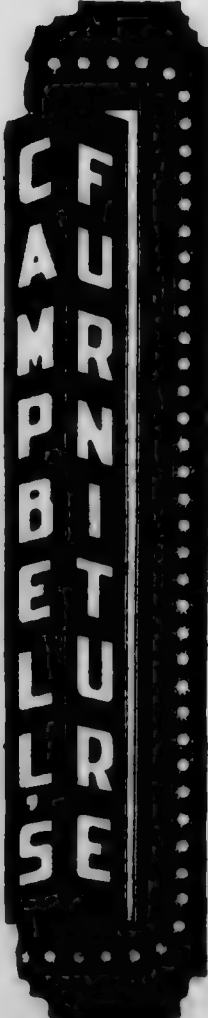
... we have a hunch there are probably more men who read cook books than will admit the fact. And, while a man can't pick a woman's hat—lots of wives and sweethearts can pick a man's hat, (very successfully too!) Anyway, you will find that

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Cakes

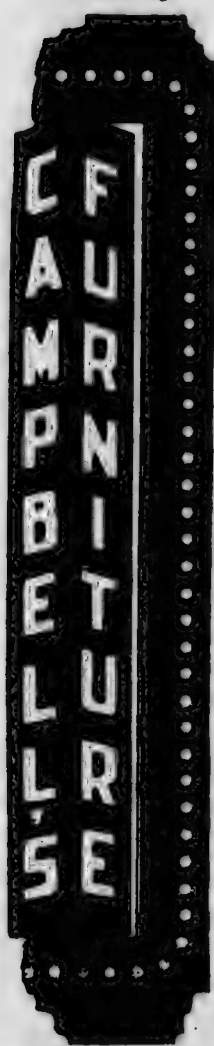
FEATHER SPICE CAKE

Two cups sifted pastry flour, 2½ tps. baking powder, ¼ tsp. salt, 1½ tps. cinnamon, ½ tsp. nutmeg, ¼ tsp. each ground cloves, allspice and ginger, 8 tps. butter or shortening, 1 cup fine granulated sugar, 2 eggs well beaten, 2-3 cup milk. Measure flour and sift twice with baking powder, salt and spices. Cream butter, gradually blend in sugar; beat eggs, add, combining well. Sift in dry ingredients alternately with milk after each addition. Turn into greased and floured square pan. Bake in moderate oven 350 deg. F. about 45 minutes. May be covered with boiled 7-minute or caramel frosting or covered with cooked date paste, then with maple cream frosting. This makes 12 good big pieces.



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BANANA CAKE

One cup sugar, 1 egg, 1 cup sweet milk, 1 tsp. soda, 1 tsp. baking powder, 1 cup mashed bananas (3 bananas), ¼ cup butter, 2 cups flour.

QUICK LAYER CAKE

Two eggs, 1 cup sugar, 1 cup milk, 2 tps. melted butter, 2 cups flour (cake) or pastry flour, 2 tps. baking powder in flour. Mix in order given and bake as usual.

PLAIN CAKE

One cup white sugar, 1 tsp. fryings, 1 egg, 1 cup milk, 2 cups flour, 2 tps. baking powder, 2 tps. vanilla. Take same recipe for cocoa cake.

PLAIN CAKE

One-half cup butter, 2-3 cup sugar, 2 eggs, 2½ cups flour, 4 tps. baking powder, ¼ tsp. salt, 1 cup milk, 1 tsp. vanilla. Cream the butter, add the sugar gradually, and mix thoroughly. Add beaten egg and beat till sugar is dissolved. Add the flour sifted with baking powder and salt, alternately with the milk. Pour into a greased and floured pan in a moderate oven.

ALMOND CAKE

Six eggs, ¼ lb. almonds, put through food chopper (do not peel), 1 cup fruit sugar, juice from ½ lemon, ¼ cup dry bread crumbs, 1 tsp. baking powder.

Method: Beat egg yolks and sugar well. Add nuts, lemon, baking powder and bread crumbs. Beat egg whites and add to above. Bake in 2 layer cake tins for 30 or 35 minutes. Oven 375 degrees.

Icing

Half lb. butter 2 egg yolks, 1 square melted chocolate, 5 tps. fruit sugar, 6 tps. strong black coffee. Add coffee to above very slowly, mix well, place in refrigerator for ¼ hour. Mix and place on cake.

BANANA CAKE

One cup sugar, ¼ cup butter, 2 eggs, 1 cup mashed bananas, 4 tps. buttermilk, 1 tsp. soda, 2 tps. baking powder, 2 cups flour.

BANANA CAKE

Two and a quarter cups flour, ½ tsp. baking powder, 1 tsp. baking soda, ¼ tsp. salt, 1¼ cups sugar, 1 cup banana pulp, ¼ cup butter or shortening, 1-3 cup sour milk, ¼ tsp. vanilla, 2 eggs. Method: Sift flour once, measure, add baking powder, salt, sift 3 times; cream butter, add sugar gradually, beat until fluffy; add well beaten eggs; mix well. Add banana, vanilla. Dissolve soda in sour milk and add alternately with flour. Bake in oven at 375 deg. F. for 25 to 30 minutes.

WAR ON STINKWEED

ADELAIDE, Aus.—(CP)—Biological attacks and poisoning have failed, authorities are now attempting to eradicate St. John's Wort, more generally known as stinkweed, by the use of the European beetle—crysolina hyperici.

SUGARLESS SYRUP CAKE

Rub ¼ cup butter in cups pastry flour; add ¼ tsp. each of cloves, nutmeg and 1 tsp. of cinnamon, ½ tsp. salt. Set aside. Beat 2 eggs, add 1 cup sorghum, 1 cup raisins and the rind of an orange chopped fine, 1 tsp. baking soda dissolved in 1 cup sour milk. Mix well and add to dry ingredients and mix well again. Bake slowly. When done, pour the juice of 1 orange and ¼ cup sorghum mixed over the hot cake.

CITRON CAKE

Two eggs, 2½ cups brown sugar, 1 cup butter and lard mixed, 1 cup sour milk, 1 cup citron, 1¼ cups currants, 1½ cups raisins, a little lemon peel, pinch of salt, 1 tsp. cinnamon, 1 tsp. nutmeg, 1 tsp. soda, 4 cups flour. This makes a large cake.

APPLE SAUCE CAKE

Two cups brown sugar, ¼ cup butter or fryings, 2 cups unsweetened apple sauce, ¼ tsp. cloves, ¼ tsp. allspice, ¼ tsp. nutmeg, ¼ cup raisins, a little lemon peel, 2 tps. baking powder, 3¼ cups flour. Bake slowly.

DROP COOKIES

Two eggs, 1 cup sugar, 3 heaping tps. shortening, 1 cup sour milk, 1 tsp. baking powder, 1 tsp. baking soda dissolved in the milk, enough pastry flour to make a fair batter.



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Eggs and Fish

OMELET

Beat whites of 2 eggs with $\frac{1}{4}$ tsp. cream of tartar, until stiff. Beat the two yolks with tsp. flour and 3 tbsps. of milk. Combine mixtures and pour into a hot pan in which 1 tbsps. of butter is melted. Cook on top of stove. When brown put in oven to brown on top.

BATTER TO FRY FISH

1 cup flour
2 tbsps. baking powder
pepper and salt to taste
Mix enough cold water to make nice batter. Have pan very hot with shortening or Mazola oil. Put fish in batter, then dip in hot grease. This makes your fish have lovely brown batter.

SWEET AND SOUR SMELT

One pound of smelt, cover with water, put $\frac{1}{2}$ cup vinegar, a good tsp. of cinnamon, salt and pepper to taste. Boil first before putting seasoning according to taste. Boil slowly from 15 minutes to a half hour. Serve hot, but very good when cold. Try it.

YUMMY EGGS

4 eggs
1 cup milk
 $\frac{1}{2}$ tsp. salt
1 tbsps. butter
Beat eggs until light and foamy, add milk and salt and beat; add butter and put in double boiler. Cook over boiling water in double boiler for 20 minutes.

EGGS IN HASH NESTS

To make a delicious hash from left-over cooked beef, combine the following ingredients:

3 cups ground cooked beef
 $1\frac{1}{2}$ cups mashed potatoes
2 tbsps. minced onion
 $\frac{3}{4}$ cup milk

Melt 4 tbsps. fat in skillet and cook until heated through; season to taste. Shape heaping tbsps. of hash in mounds on a greased shallow baking pan. Make an indentation in centre of each nest, slip an egg into hollow and season with salt and pepper; bake in oven till eggs are set. Serve with peas and tomatoes.

EGG-IN-NEST

Arrange stiffly beaten white of egg on a slice of buttered toast. Make a depression in the centre and drop in the unbeaten yolk. Sprinkle with salt. Brown in a moderate oven.

OYSTER PIE

1 pt. oysters (the small malpeck are best)
1 tbsps. butter
2 tbsps. flour
pepper and salt
 $1\frac{1}{2}$ cups milk; and
Your own favorite biscuit dough

Cream oysters. Pat or roll biscuit dough to about 1 inch and mark top, to use as lid; bake in oven (450 F.) 12 minutes; remove, lift lid with sharp knife; fill with creamed oysters and serve piping hot. A little parsley over top is good.

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SALMON ROLL

2 cups flour
 $\frac{1}{2}$ tsp. salt
4 tbsps. baking powder
3 tbsps. shortening
1 egg
 $\frac{1}{2}$ cup milk
1 tin salmon ($1\frac{1}{2}$ cups)
4 tbsps. milk
2 tbsps. lemon juice
2 tbsps. scraped onion

$1\frac{1}{2}$ tbsps. chopped parsley

$\frac{1}{2}$ tsp. salt

Sift together first 3 ingredients, add shortening, mix in well with fork. Beat egg slightly in measuring cup, add milk to make $\frac{3}{4}$ cup, add to first mixture. Roll out on floured board in sheet 8 inches long and about $\frac{1}{4}$ inch thick. Mix remaining ingredients, spread evenly on dough. Roll up like jelly roll.

Bake on baking sheet in hot oven (425 degrees F.) about 30 minutes. Serve in slices with hot egg sauce. Serves 8.

Egg Sauce — To 2 cups medium white sauce, add 2 hard cooked eggs (chopped) and, if desired 2 tbsps. chopped parsley.

SAVORY EGGS

Cover hard boiled eggs with the following: Take equal quantities of cooked mashed potatoes and salmon, season with parsley, salt, pepper, onions and lemon juice. Add a bit of beaten eggs. Keep mixture quite stiff. Wrap each egg with this mixture, drop in beaten egg, then in bread crumbs. Fry in deep hot fat. Drain on brown paper.

FISH STEAKS

Six slices of fish, 2 eggs, cracker crumbs, lard for frying. Wash and dry fish steaks, roll out the crackers into powder, beat eggs. Dredge the steaks with flour. Shake over them a little salt, then dip them first in the egg and then in the powdered crackers. Fry in plenty of hot fat.

SALMON LOAF

1 lb. salmon
1 egg, beaten
 $\frac{3}{4}$ cup milk
1 cup stale bread crumbs
 $\frac{1}{2}$ tsp. salt
 $\frac{1}{2}$ tsp. pepper
Break up salmon and mix all ingredients together. Put mixture in a greased loaf pan. Bake about 30 minutes in a moderate oven.

SALMON LOAF

Heat 1 cup of sweet milk, when boiling add 1 tbsps. flour, wet with cold milk, 1 tbsps. butter, take off fire and stir in 3 well-beaten eggs,

take skin, bones and oil from 1 can salmon, add 1 cup bread crumbs, pour in baking dish and bake until brown.

CODFISH BALLS

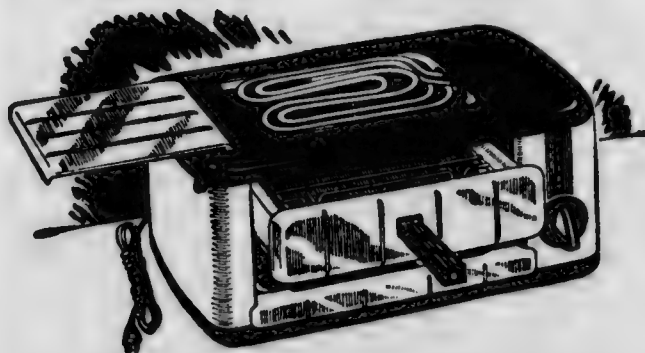
One cup codfish cut in 8 small pieces and simmered for 20 minutes, 2 cups hot mashed potatoes, 1 egg, $\frac{1}{2}$ tbsps. butter. Beat the potatoes and fish together until well blended, add pepper, butter and egg. Cool. Drop by spoonfuls or mould into balls and fry in deep fat for 1 minute. Drain on brown paper or shape in flat cakes, roll in flour and saute a golden brown. Any kind of fish left-overs may be used in making these fish balls.

LIBRARY STUDENTSHIPS

CASTRIES, St. Lucia, B.W.I. — (CP)—Following a visit of Dr. Helen Gordon Stewart, director of the British Council's regional library scheme, this colony has been awarded two library studentships for 1946. Successful candidates will take a six months' course at Port of Spain, Trinidad.



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One-Dish Meals

FRIDAY TREAT

- 6 green peppers
- ¼ lb. American cheese, crumbled
- 1½ cups bread crumbs
- 1 tsp. grated onion
- 2 tbsps. butter or shortening salt and pepper to taste

Cut off thin slice from stem end of peppers, remove seeds and pith. Parboil peppers two minutes. Melt butter, add bread crumbs, grated onion, seasoning and part of the cheese. Fill the peppers with this mixture and cover tops with remaining cheese. Place in a greased baking dish and bake about 20 minutes in a moderate oven.

SPANISH RICE

- ½ cup brown or white rice
- 1½ cups boiling water
- 2 tbsps. butter
- 3 tbsps. flour
- 1 tsp. salt
- 2½ cups tomato juice
- 1 tsp. grated onion
- 6 strips bacon, cut in small pieces

Boil rice in water 10 minutes. Melt butter in sauce pan, add flour, blend well. Add salt, tomato and onion. Add this sauce to partially cooked rice, place in greased casserole and bake in moderate oven (350 deg. F.) for 2 hours, cover during first hour of baking. Cut 6 strips of bacon in small pieces and fry fat out of bacon. Mix into rice during last ¼ hour of baking. Serve six.



For Labor Day back-yard picnic—a gay cloth, kitchen utensil containers, a pretzel tree... carefree and jolly.

SOUTH SEA COMBINATION

- 6 sweet potatoes
- 12 strips of bacon
- 12 slices of pineapples
- ¼ cup brown sugar
- ½ tsp. pepper

Parboil potatoes in salted water until tender, peel, cut in half and wrap each half with slice of bacon, fasten with toothpick. Put slice of pineapple in shallow pan. Sprinkle with brown sugar. On each pineapple slice place a potato. Sprinkle with the pepper. Bake in moderate oven, 375 deg. F., 45 minutes.

MACARONI MEDLEY

- 4 tbsps. shortening
- 2 tbsps. green pepper, chopped
- 2 tbsps. onion, chopped
- 6 mushrooms, sliced
- ¾ cup hamburger or chopped leftover meat
- 2 cups cooked macaroni or leftover macaroni and cheese
- ½ cup cheese, cut fine
- salt and pepper

Melt fat in skillet. Fry green pepper, onion, mushrooms and meat; when well cooked mix in macaroni, cheese and seasonings. Fry until macaroni is heated through. Serve in casserole or individual ramekins with catsup.

DINNER-IN-A-DISH

- 4 tbsps. shortening
- 1 medium onion, chopped
- 2 green peppers, sliced
- 1 lb. hamburger
- 1½ tbsps. salt
- ¼ tsp. pepper
- 2 eggs
- 1 can corn (or 2 cups fresh cut corn)
- 4 medium tomatoes, sliced
- ½ cup dry bread crumbs

Put shortening in skillet and lightly fry peppers and onions for 3 minutes. Add meat and blend well. Add seasonings. Remove from fire. Stir in eggs and mix well. Put half the can of corn (or 1 cup) in baking dish, then half the meat mixture, then a layer of sliced (or canned) tomatoes. Then another layer of corn, meat and tomatoes. Cover with crumbs. Dot generously with bits of shortening. Bake in a moderately hot oven (375 deg. F.) 35 minutes.

MACARONI MOUSSE

- 1 cup macaroni broken in 2-inch pieces
- 1½ cups scalding milk
- 1 cup soft bread crumbs
- ¼ cup melted butter
- 1 pimento (chopped)
- 1 tbsp. chopped onion
- 1 tbsp. chopped parsley
- ½ tsp. salt
- ¼ tsp. pepper
- a dash of paprika
- 1½ cups grated cheese
- 3 eggs

Method: Cook macaroni in salted water, boiling furiously. Blanch in cold water and drain. Pour scalded milk over bread crumbs, add butter, pimento, parsley, onion, seasonings and grated cheese. Add well beaten eggs. Put macaroni in well greased loaf pan. Bake about 45 minutes in slow oven. Serve with mushroom sauce which can be made by using a cream sauce to which is added a can of mushrooms.

BACON CHOP SUEY

- ¼ lb. bacon (side)
- 1 cup sliced onion
- 1½ cups sliced celery
- 1 cup sliced mushrooms
- 2 cups water
- 1½ tbsps. cornstarch
- 1 tsp. salt
- ¼ tsp. pepper
- 1½ tbsps. soy sauce
- 2 cups shredded cabbage
- 1 cup sliced green pepper
- 1 cup uncooked rice

Method: Fry 4 slices bacon until crisp but not brittle. Remove bacon and brown onion, celery and mushrooms in bacon drippings. Stir in combined water and cornstarch. Simmer 10 minutes. Add seasonings, cabbage, green pepper, cooked bacon cut in pieces, and cook until tender. To serve make ring of cooked rice and pour chop suey in centre. Fry remaining bacon and cut in half. Arrange crosswise on rice ring.

DINNER FROM LEFTOVERS

Cut all meats from the bones in small pieces. Peel one onion and chop fine, add pepper, salt and cold water; put in a pan and boil until tender; also add any gravy left. When well done put in casserole with lid on in the oven; then mix some flour, baking powder, salt; add a little milk or water; make into a thick batter; then drop by large tablespoon in the boiling meat—as many as you like. Boil quickly for 20 minutes. If you like boiled potatoes mashed put on top then you have a good, cheap, swell dinner.

TAMALE PIE

- 1 (or more) onion
- 1 clove garlic
- 1 can corn
- 1 can tomatos
- 1 tsp. salt
- ½ cup olive or salad oil
- 1 lb. chicken, veal or steak chopped (raw)
- ½ tsp. chili powder
- ½ tsp. cayenne pepper
- Cook 15 minutes. Add 1 cup milk, 3 beaten eggs. At boiling point add cups cornmeal. Bake 35 minutes in greased pan.



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Edmonton

Fruit Cake

MAC'S CHRISTMAS CAKE

- 3½ cups flour
- 1 lb. butter
- 1½ lbs. brown sugar
- 2 lbs. raisins
- 2 lbs. currants
- 1½ lbs. walnuts
- ½ lb. mixed peel
- 2 tps. salt
- 1 lb. cherries
- 1 lb. dates
- ¼ cup molasses
- 1 tsp. mace
- 1 tsp. cloves
- 1 tsp. cinnamon
- 2 nutmegs
- 12 eggs
- 2 tps. baking soda in water

FRUIT CAKE

- ½ cup butter
- 1 cup brown sugar
- 2 eggs
- ½ cup molasses
- ½ cup sour milk
- 1 tsp. vanilla
- 1½ cups flour
- ½ tsp. soda
- 1 cup chopped raisins
- 1 cup chopped currants
- 1 cup chopped nuts
- 1 cup candied peel
- 1 tsp. cinnamon

Cream the fat, add the sugar and beat for 2 minutes. Add well beaten eggs, molasses, sour milk and vanilla. Sift in dry ingredients, add fruit and beat thoroughly. Bake in loaf tins in a moderate oven of 325 degree for 1½ to 1¾ hours.

CHRISTMAS CAKE

- 1 cup shortening
- 2½ cups flour
- ½ cup white sugar
- 1 tsp. cream of tartar
- ½ cup brown sugar
- 1 tsp. baking soda
- 1 egg
- 1 tsp. baking powder
- ½ tsp. each of cinnamon, cloves, nutmeg and salt
- 1 cup apple sauce
- juice of ½ lemon
- grated rind of 1 lemon and orange
- 2 pkgs. seeded raisins or 1 pkg. of seedless raisins
- 1 pkg. currants

Cook raisins and currants in water 15 minutes and let cool before adding to batter. Half cup of chopped almond nuts, 1 tsp. (heaping) of vanilla, glazed cherries, pineapple, etc., may be used if desired.

Method: Add tsp. of baking soda to apple sauce. If you use ½ cup of sour cream and ½ cup of shortening instead of all shortening, add cream of tartar to sour cream. Cream shortening and sugar together. Add egg. Beat well, then add flour, baking powder, salt, (cream of tartar, if it hasn't already been added to cream) and spices, which have been sifted together, alternately with apple sauce to first mixture. Then add lemon and orange juice, grated lemon and orange rind, fruit, peel, glazed fruit and nuts. Add tsp. of vanilla. Bake in 375-deg. oven about 1 hour or until done. One cup of maple sugar and a jar of quince jelly added to batter gives the cake a flavor that is different.

CHRISTMAS FRUIT CAKE

- 1 lb. butter
- 1½ lbs. brown sugar
- 1½ lbs. flour
- 2 tps. nutmeg
- 1 tsp. mace
- 1 tsp. cloves
- 2 tps. cinnamon
- 1 tsp. baking soda
- 3 tps. baking powder
- 3 lbs. raisins
- 2 lbs. currants
- 1 lb. citron, sliced
- 1 lb. dates, sliced
- 10 eggs, well beaten
- 1 cup molasses
- 1 cup strong, cold coffee
- juice and grated rind of two oranges
- juice and grated rind of one lemon
- 1 cup tart jelly
- ¼ lb. almonds, sliced

Cream butter and sugar until fluffy. Sift dry ingredients together 3 times and mix with fruit. Add eggs to creamed mixture. Add flour-fruit mixture alternately with next 5 ingredients and beat thoroughly. Pour into pans lined with greased paper. Steam for 2 hours, then bake in a slow oven (300 deg. F.) 1½ to 2 hours, removing paper last ½ hour to dry surface.

Household Hints

Roast lamb should be basted constantly to give the best flavor.

A dash of salt improves chocolate fudge or drink.

When cake puffs too high, use less baking powder.

Put ham and corned beef on to boil in cold water.

Cook sauerkraut in meat fryings with a bit of sugar to make it more tasty.

A fork is the best implement to use when making mayonnaise dressing. A beater is likely to cause the oil and eggs to separate.

MY OWN CHRISTMAS CAKE (1945 Model)

- 12 eggs
- 1 lb. shortening
- 2 cups brown sugar
- 1 lb. currants
- 4 lbs. seedless raisins
- 3 ukgs. glace cherries
- 3 pkgs. mixed peel
- ¼ lb. mixed nuts
- 2 tps. baking powder
- 1 tsp. baking soda
- 1 tsp. vanilla
- 1 tsp. cinnamon
- ½ tsp. nutmeg
- ½ tsp. allspice
- 2 cups cream, or 1 tin condensed milk
- 5 cups pastry flour unsifted
- 1 tsp. salt
- 1 tsp. each of rum, brandy, cherry and raspberry flavors

Soak raisins 2 hours in boiling water. Beat eggs, shortening, sugar and cream. Add raisins, stir and add peel. Add dry ingredients. Bake in slow oven. Makes 6 large cakes.

CHRISTMAS CAKE (DARK)

- 8 eggs
- 1 lb. dates
- 1 lb. almonds
- 1 cup molasses
- 4 heaping tps. baking powder
- 4 cups brown sugar
- 1 lb. glazed cherries
- 1 lb. butter
- ½ lb. figs
- ½ bottle lemon extract
- 2 lbs. raisins
- 1 lb. walnuts

Mix stiff with flour, about 4 or 5 cups.

FRUIT CAKE

- 1 cup shortening
- 1 cup sugar
- 4 eggs
- 2 cups flour
- 1 tsp. nutmeg
- ¼ tsp. cloves
- 1 tsp. cinnamon
- 1 cup apple jelly
- 1 lb. raisins
- 1 lb. currants
- ½ lb. citron
- ½ lb. candied peel (mixed)
- 1 tsp. baking powder
- ½ lb. nuts

Pour boiling water over raisins and currants, wash and dry on clean towel. Prepare cake pan with three thicknesses of paper, fill two-thirds full. This makes a large cake. Bake 2½ hours in moderate oven. Frosting for cake.

RICH FRUIT CAKE

- 1¼ lbs. butter
- 1¼ lbs. light brown sugar
- 13 eggs
- 1¼ lbs. flour
- 2 tps. cinnamon
- 1 tsp. nutmeg
- ½ tsp. cloves
- ½ tsp. mace
- 2 lbs. seeded raisins
- 3 lbs. seedless raisins
- ¼ lb. candied cherries
- ¼ lb. almonds
- 1 lb. citron
- ½ cup grape juice
- 2-3 cup strawberry jam
- ½ cup molasses

To mix cake, cream butter thoroughly. Add sifted sugar slowly; beat until very light. Add molasses, jam and fruit juice. Add yolks of eggs, well beaten, then whites, beaten stiff; beat mixture until very light. Add sifted flour and spices. Add fruit, 1-3 at a time. To prepare fruit: Pick over, wash and dry raisins. Cut the seeded raisins. Cut cherries into halves. Cut peel into very thin slices. Blanch almonds and cut into pieces. Mix fruit, peel and nuts; dredge with 1-3 cup of the flour. Line pans with 3 thicknesses of paper, carefully fitted at corners. Butter top layer of paper. Place small pan of water in oven during baking. This amount makes 4 medium-sized cakes, or a 3-layer wedding cake, about 12 lbs.

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Pies

FLORIDA RAISIN PIE

2½ cups grapefruit sections
½ cup firmly packed brown sugar
2½ tbsps. flour
¼ tsp. cinnamon
¼ tsp. nutmeg
½ cup seedless raisins
2 tbsps. butter

Skin the grapefruit sections. Make pastry enough to line an 8-inch pie plate and to cover the pie. Roll it ¼-inch thick. Line the pie plate and arrange one half of the grapefruit pieces in it. Mix the sugar, flour, spices and raisins and sprinkle one half of them over the grapefruit in the plate. Arrange the rest of the grapefruit on top and sprinkle the rest of the spice mixture over this. Dot with the butter. Cover with pastry, trim and crimp the two edges together. Prick the top crust.

PUMPKIN PIE

Pie Shell:
1½ cups sifted flour
½ tsp. salt
½ cup shortening
3 to 4 tbsps. cold water

Pumpkin Filling:

2-3 cup sugar
½ tsp. salt
½ tsp. cinnamon
¼ tsp. nutmeg
¼ tsp. cloves
2 tbsps. melted butter
3 eggs, well beaten
1 cup bottled milk
1 cup cooked, strained pumpkin

Stir sugar, salt, spices and butter into eggs. Pour in milk and mix thoroughly. Add pumpkin and stir until blended. Bake in a hot oven (425 deg. F.) 10 minutes then reduce heat to moderately slow (325 deg. F.) and continue baking 50 minutes or until mixture is firm.

CHOCOLATE PIE

1½ cups sweet milk
2 egg yolks
½ cup granulated sugar
1 tsp. corn starch or flour
1 pinch salt
flavor with vanilla

Heat milk, then mix beaten egg yolks, sugar, flour, vanilla and salt with a little milk. Add hot milk and stir until thick, then pour into pie shell and cover with meringue, made from the beaten egg whites, a little sugar, vanilla and ¼ tsp. corn starch. Do not add corn starch until after beating the egg whites. Place in oven and brown.

RHUBARB PIE

3 cups rhubarb
1 cup sugar
¼ tsp. salt
2 eggs
2 tbsps. flour

Peel rhubarb and cut into ½-inch pieces. Mix sugar, flour, salt and beaten egg in rhubarb. Line pie tin with plain pastry. Put in rhubarb mixture. Bake in quick oven for 10 minutes, reduce heat to moderate oven for 20 to 30 minutes.

BANANA PIE

Slice 2 or 3 bananas into a previously baked pie crust. Cover with the following custard:

yolks of 2 eggs
1 tsp. butter
1 tbsps. flour
½ cup sugar
1 cup milk
a few drops of bitter almond extract

Cook until thickened. Beat the whites of the 2 eggs until stiff. Spread over custard and brown.

RAISIN PIE

2 cups seedless raisins
1 cup boiling water
½ cup brown sugar
2 tbsps. cornstarch

cold water, rich pie-paste
¼ tsp. salt
2 tbsps. butter
1 tbsps. vinegar
1 tsp. vanilla

Look raisins over carefully, wash and place in saucepan with boiling water; simmer 5 minutes. Mix brown sugar very thoroughly with cornstarch and blend smoothly with sufficient cold water to make a mixture which will pour. Stir the cornstarch and sugar slowly into boiling raisins, stir and cook until thickened. Add the salt, butter and vinegar, vanilla, and turn into pie-pan which has been lined with paste. Bake in hot oven 450 deg. until cooked and nicely brown.

FRESH PEACH CRUMB PIE

Three-quarter cup flour, ¼ cup oatmeal, ¼ tsp. salt, 6 tbsps. shortening. Mix well then add 2 tbsps. of water and stir lightly. Mixture will be crumbly. Turn into floured cloth, press into mound with hands. Roll and fit into pie plate. Make crumbs for pie by mixing ¼ cup sugar, ¼ cup honey, ¼ cup enriched flour, ½ tsp. nutmeg, ¼ cup oatmeal, 1-3 tsp. grated lemon rind and 1-3 cup shortening. Sprinkle a few crumbs over bottom of crust. Cover with 3 cups sliced peaches. Sprinkle peaches with 3 tsp. water mixed with ½ tsp. almond extract. Cover with remaining crumbs. Arrange 6 peach halves on top and bake in hot oven.

RAISIN PIE

1 lb. raisins, washed well
1½ cups brown sugar
¼ tsp. nutmeg
1 tbsps. butter
3 cups hot water
Put on stove and heat, then add 4 tbsps. of flour mixed in water. When thickened put in pie crust and bake.

FRUIT PIE

Mix:
¾ cup fresh or canned strawberries
¾ cup cooked or canned pineapple
¾ cup fresh rhubarb
1½ cups sugar
3 tbsps. tapioca
2 tbsps. butter

Let stand 15 minutes. If you use canned pineapple and strawberries put 1 cup juice from either.

BUTTERSCOTCH PIE

One cup brown sugar, 1 tbsps. butter, (put together in the frying pan and wait until it melts together). Then put in a double boiler with 1 cup milk, 2 egg yolks (save whites for the top), 4 tbsps. cornstarch. Put it in a baked crust, then put white of eggs on top, put in oven until brown.

APPLE SCOTCH PIE

6 to 8 apples
1½ cups brown sugar
1 cup water
2 tbsps. vinegar
4 tbsps. flour
¼ tsp. butter
1 tsp. vanilla

Peel, core and slice apples. Heat half of sugar with water and vinegar. Add apples and simmer until tender. Remove apples from syrup. Mix remaining sugar with flour and salt. Add slowly to syrup and cook until thickened. Remove from stove. Add butter and vanilla. Line 9" pie pan with pastry. Fill with apples and add hot mixture. Cover with strips of pastry arranged in lattice fashion. Bake in hot oven (425 deg. F.) 10 minutes, then lower to moderate (375 deg. F.) and bake for 25 to 35 minutes.

BUTTERSCOTCH PIE

2 eggs
1½ cups brown sugar
1 cup milk
pinch of salt

2 large tbsps. flour
1 tbsps. butter
1 tsp. vanilla
When cooked put in baked pie crust.

MONTGOMERY-PIE

Line 2 pie tins with rich pastry and fill with this mixture:

½ cup sugar
½ cup corn syrup
½ cup water
½ tsp. salt
2 lemons, juice and grated rind
Second mixture: Cream—
1½ cups sugar
1 cup mazola

2 eggs
3 cups flour and 1 tsp. baking soda

1 cup sour milk
Alternate flour with liquid. Pour the latter over the lemon filling in the pie shell and bake in moderate oven.

START DYE INDUSTRY

BOMBAY. — (CP) — India will shortly have a dyestuffs industry of her own. A joint scheme between Tata and Imperial Chemical Industries provides for the establishment of an industry in India for the manufacture of the whole range of dyestuffs.

PHONES MAKE RADIOS

ST. PETER PORT, Guernsey. — (CP)—So many telephone receivers and other parts were taken by Guernsey people during the war to make crystal receiving sets, enabling them to listen to the BBC news, that officials have appealed for the return of the parts so that the telephone system may be reconstructed.

CHECK RADIO LICENSES

GLASGOW. — (CP) — Four persons were fined sums ranging from £3 to £6 recently for not having licenses for wireless sets. Their sets were ordered confiscated.

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Hints for the Housewife

- (1) To make eggs whip better, add a dash of salt.
- (2) Not a speck of the yolk must get into the whites which are to be whipped.
- (3) To prevent salt from lumping, mix with cornstarch.
- (4) To prevent boiled frosting from hardening, add a pinch of cream of tartar.
- (5) If a tablespoon of coal oil is added to a gallon of water when washing linoleum, it will retain its gloss.
- (6) Salt will remove the stain from silver caused by eggs when applied dry with a soft cloth.
- (7) Rhubarb, scalded a few minutes before cooking will require much less sugar.
- (8) To melt chocolate put the squares in a saucepan and place over steam.
- (9) Oilcloth pasted down on the table will wear longer than if it is tacked on. Waxing the oilcloth will add to the wear too.
- (10) Two small cakes cook more quickly than one big one.

Cakes

200-YEAR-OLD CAKE Truman's Favorite

Independence, Mo. — When President Truman visited his 96-year-old aunt, Mrs. Joseph T. Noland, recently first thing offered him was a piece of his favorite pound cake, made from a recipe that's been in the family more than 200 years. His aunt says the recipe was given her by her mother and that she can well remember both her grandmothers baking the same pound cake. The Trumans moved to Missouri from Kentucky and Virginia. Miss Nellie Noland, cousin of the President and the one who baked the pound cake, recited the recipe from memory. It required:

- 1 lb. white sugar
- 1 lb. flour
- 9 good-sized eggs
- 1 tsp. lemon extract

Beat the yolks and blend in all other ingredients except egg whites, which are beaten until stiff and folded in last. Bake in a very slow oven about 2 hours. Should be baked in a pan with a flue in the centre. Ice with white icing and decorate with walnut meat halves.

Economical and Tasty Blue Ribbon Cake Recipes

CUP CAKES

- 1-3 cup of shortening
- ¾ cup of sugar
- 1 egg
- 1 tsp. of Blue Ribbon vanilla flavoring
- 1½ cups of flour
- 2 tps. of Blue Ribbon baking powder
- ¼ tsp. of salt
- ½ tsp. of Blue Ribbon cinnamon
- ¼ cup of milk
- 1-3 cup of sultana raisins (floured)

Cream shortening and sugar together, add egg, add flavoring and



Soup, egg and tomato salad, carbonated beverage, pudding and cookies for moderately active woman's luncheon.

beat briskly together. Sift flour, inch thickness. Cut with biscuit baking powder, salt and cinnamon, then sift into mixture adding alternately with the milk. Add the flour, raisins and mix together very thoroughly. Drop in spoonfuls into individual greased muffin tins and bake in a moderate oven 350 deg. F. for approximately 15 minutes.

TEA BISCUITS

- 2 cups of flour
 - 4 tps. Blue Ribbon Baking Powder
 - ½ tsp. of salt
 - 1½ cup or thereabouts of milk
- Sift together flour, baking powder and salt, then rub in shortening. Add milk, mixing with a spoon to as soft a dough as can be handled properly. Turn out on a floured bake board, sprinkle with a little flour. Roll to three-quarters of an

COFFEE CREAM LAYER CAKE

- 1 tbsp. of butter
 - ½ cup of sugar
 - 2 eggs
 - 1½ cups of flour
 - 2½ tps. of Blue Ribbon Baking Powder
 - ½ tsp. of salt
 - 1 cup of coffee cream
 - 1 tsp. of Blue Ribbon Vanilla flavoring
- Cream butter and sugar together, add eggs one at a time, beating

after each addition. Combine flour, baking powder and salt, sift together twice then sift into mixture adding alternately with the coffee cream. Add flavoring and beat well, turn into two well-greased layer cake tins and bake in a moderate oven 350 deg. F. for approximately 30 minutes. Put together with any favorite filling.

COFFEE CREAM PUDDING

- 2-3 cups of sugar
- 3 eggs
- 1 tsp. of Blue Ribbon Vanilla flavoring
- 1½ cups of flour
- 2½ tps. of Blue Ribbon Baking Powder
- 1 tsp. of salt
- ½ pint of coffee cream

Combine sugar and eggs and beat until light and fluffy. Add flavoring and mix lightly. Sift flour, baking powder and salt then sift into mixture for two minutes and turn

WALNUT CAKE

- 2 eggs
- 1 cup sweet milk
- 1 cup white sugar
- 1 tsp. vanilla
- 1 tsp. nutmeg
- 3 tps. baking powder
- 3 cups flour
- 1 cup walnuts

Beat eggs well, then add sugar, milk and butter, vanilla, nutmeg and nuts. Mix all together, mix baking powder with flour. Put in well greased pan, cook for 1½ hours in a slow oven.

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Fruit Cake

DARK FRUIT CAKE

Six eggs, 1 lb. butter, 2 cups sugar, 1 glass jam or jelly (grape or apple), 1 cup sour cream, 1 tsp. baking soda, 1 tsp. baking powder, 1/4 lb. mixed peel, 4 pineapple rings, 1 bottle maraschino cherries, 1 lb. dates, 2 lbs. currants, 2 lbs. raisins, 1/2 lb. nutmeats, 1 lb. figs, 1/4 nutmeg, grated, 1 tsp. cinnamon, 1/4 tsp. each of cloves and mace, 4 cups bread flour (or a little more), salt to taste. Bake in a slow oven.

MISSION CIRCLE FRUIT OR BIRTHDAY CAKE

One lb. butter or lard, 2 lbs. brown sugar, 1/2 cup molasses, 1 cup sour cream, 6 cups flour, sifted, 1 tsp. soda (in cream), 5 eggs. Mix all together. One lb. of seeded raisins, 1 lb. seedless raisins, 1 lb. of currants, 1 lb. of peel, 1/4 lb. of dates, 1/2 lb. of walnuts, 1/2 lb. of almonds, 1/4 lb. of cherries, spices to taste. Just a little flour over the fruit before adding to above ingredients. Bake in slow oven 2 or 3 hours.

FRUIT CAKE

Seven eggs, 3 cups brown sugar, 1 lb. butter, 1/2 lb. almonds, 1/4 lb. mixed peel, 2 lbs. raisins, 2 lbs. currants, 2 lbs. chopped dates, 1 tsp. cinnamon, 1 tsp. allspice, 1 cup glazed cherries, 1 tsp. soda dissolved in 1 cup cream, 1 tsp. baking powder, 4 cups flour. Bake 3 hours in medium oven. Makes three layers of cake.

FRUIT CAKE

One cup of butter, 1 1/2 cups brown sugar, 4 eggs, 1/4 cup of sour milk or cream, 1/4 cup molasses, 1 lb. raisins, 1 lb. currants, 1/2 lb. peel, 1 cup mixed nuts, 1 tsp. vanilla, a little salt, 4 cups of flour, a little nutmeg and pastry spice. Bake in pans 3/4 full about 2 hours in a slow oven. Line greased tins with buttered paper.

CHRISTMAS CAKE

One lb. butter, 1 lb. brown sugar, 1 lb. flour (3 1/4 cups bread flour), 2 lbs. raisins, 1 lb. dates, 1 lb. peel, 1/2 lb. green cherries, 1/2 lb. red cherries, 1 cup molasses, 1/2 cup brandy or fruit juice, or coffee, 1 cup sour milk, 1 tsp. each of cloves cinnamon, nutmeg; 1 tsp. soda, 1/2 tsp. salt, 6 eggs, added one at a time. Bake in moderate oven 225 to 250 degrees for 2 1/2 to 3 hours.

AUNT EMILY'S CHRISTMAS CAKE

Delicious for weddings and other occasions. Mix together 4 big cups flour, 4 tps. baking powder, 1 tsp. baking soda and 1/2 tsp. salt. Mix in 1/4 lb. butter and shortening mixed, add 2 lbs. brown sugar and spices and mix until mealy. Add 4 tps. molasses and 6 well beaten eggs, add enough milk to make a stiff batter, then add 4 lbs. raisins, 2 to 4 lbs. currants, 2 lbs. mixed peel or more if desired, 2 cups chopped almonds and walnuts. Bake in very slow oven for 3 hours or until done. May be topped with almond icing.

FARMER'S FRUIT CAKE

To make a farmer's fruit cake, chop fine half a pint of dried apples, cover with half a pint of cold water and let them soak overnight. The next morning add a cupful of golden syrup, place at back of stove and simmer gently one hour, then stand aside to cool. Beat half a cup of butter to a cream, add 1 cup granulated sugar, dissolve 1 tsp. of soda in 2 abps. of hot water and add it to half a cup of buttermilk or sour milk. Add this to the batter and add 2 asps. of cinnamon, 1/4 tsp. of cloves and 1 egg, well beaten. Then sift 2 cups of cake flour or pastry flour, then add a little flour and a little of the apple mixture. Repeat as above till all is mixed. Put in pan and bake one hour.

STEAMED CHRISTMAS PUD-DING

One-half cup vegetable shortening, 1 scant cup brown sugar, 1/4 cup milk, 2 eggs well beaten, 1 cup seeded raisins, 1 1/2 cups currants, 1/4 cup peel, 1/4 cup chopped nut meats (almonds), 1 1/4 cups sifted flour, 1 tsp. baking soda, 2 tps. salt, 1/4 tsp. nutmeg, 1/4 tsp. mace, 1 tsp. cinnamon, 1 cup stale bread crumbs. Place in baking dish and steam for 3 hours.

PORK FRUIT CAKE

One lb. fat fresh pork (chopped fine). Pour over it 1 pt. boiling water. Add: Two cups brown sugar, 2 lbs. raisins, seeded and chopped, 1 tsp. cinnamon, 1 tsp. baking soda, 2 tps. baking powder, 6 heaping cups flour measured before sifting, 1 cup molasses, 2 lbs. currants, 1 lb. citron, shredded, 1 tsp. cloves, 1 tsp. soda, 1 nutmeg, grated. The fruit can be reduced in quality, if liked, and more flour added to make batter stiff. One wine glass of rose water or the juice of 1 lemon may be added to the last. Mix altogether, adding the fruit well dredged in the flour and the spices and rose water or lemon juice last of all. Bake slowly; try with a straw. Kept in a stone jar will keep moist two months. Cherries and nuts may be added if wanted.

WHITE FRUIT CAKE

One-quarter lb. butter, 1 cup sugar, 4 eggs, one at a time; 1/4 lb. cherries, 1/2 lb. mixed peels, 1 cup chopped nuts, 1 lb. raisins, about 1/2 cup milk, 1 tsp. vanilla, 2 cups flour, 1/4 tsp. salt, 1 tsp. baking powder. Milk may be decreased and brandy added. Bake one hour as you would any other fruit cake.

CHRISTMAS CAKE (LIGHT)

One lb. currants, 1 lb. raisins, 1 lb. dates, 1 lb. brown sugar, 1 lb. butter, 1/4 lb. mixed peel, 1/4 lb. cherries, 1/4 lb. almonds, 2 slices candied pineapple, 1 dessert spoon cinnamon and nutmeg, 1/4 tsp. mace, 2 tps. rose water or vanilla, 9 eggs, a wine glass of brandy may be added, 1 1/2 lbs. flour or 3 cups, 1 tsp. baking soda.

EGGLESS FRUIT CAKE

Two cups sugar, 3/4 cups flour, 2 cups sour milk, 1 tsp. butter, 1 tsp. soda, 1 1/2 lbs. raisins, 1 lb. currants, 1/4 lb. dates, 1 piece lemon peel, 1 tsp. cinnamon, 1 tsp. vanilla, 1/4 tsp. cloves, 1/4 tsp. nutmeg, 1 cup nut meats, 1 bottle maraschino cherries. Bake 3 hours in very slow oven.

MADELINE'S FRUIT CAKE

Six eggs, 1/4 cup molasses, 3 cups brown sugar, 1/2 lb. butter, 1 cup sour cream, 1/4 lb. cut mixed peel, 2 tps. cinnamon, 1 tsp. cloves, 1 tsp. nutmeg, 1 tsp. soda, 2 tps. baking powder, 4 cups flour, 1 1/2 lbs. raisins, 1/2 lb. currants, 1 lb. dates, 1 cup canned cherries, 1 cup chopped nuts, 1 cup applesauce. Mix all together thoroughly. Line baking tins with well greased waxed

Cookies

QUICK COOKIES

Two eggs, 2 cups brown sugar, 1 cup shortening, 1 tsp. vanilla, 3 1/2 cups flour, salt, 1 tsp. soda, 1/4 cup water, 1 tsp. baking powder.

CREAM COOKIES

Two cups brown sugar, 1 cup shortening, 1 cup sour cream, 1 tsp. soda, 2 eggs, 1 large tsp. baking powder, 1/4 tsp. salt, flavor with 1 tsp. nutmeg, flour to thicken (about 4 cups usually). Chill dough. Roll thin, top with raisins. Bake 10-15 minutes in hot oven, 400 deg. F. Makes about 4 dozen when cut large.

paper. Bake in a slow oven for two hours.

MARGE'S CHOCOLATE BRAN SQUARES

Two eggs, 1-3 cup cocoa, 1/2 cup bran, 2-3 cup flour, 1/4 tsp. salt, 1/4 cup chopped nuts, 1/2 cup sugar, 1 tsp. vanilla. Beat eggs light and foamy, add bran, salt and vanilla and let mixture stand for 10 minutes. Cream shortening and sugar, add cocoa and add two mixtures, flour and nuts. Spread in greased pan lined with wax paper. Bake in moderate oven 350 deg. F. for 30 minutes.

BACHELOR BUTTONS

One cup butter, 2 eggs, 1 cup brown sugar, 2 cups flour, 1 tsp. baking powder, 1 tsp. vanilla. Mix well and break in small pieces, size of a walnut, then roll in granulated sugar and press thumb in centre and fill with jam, cherries, or peaches.

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Cakes

DUNDEE CAKE

- ¾ cup butter
- 1 cup currants
- 2 cups flour
- ¼ cup mixed peel
- 1 tsp. baking powder
- 1¼ cups brown sugar
- 1 cup raisins (seedless)
- ½ cup sweet milk
- 3 eggs
- pinch of salt
- 25c bottle cherries

Put the cherry juice in with the milk to make the ½ cup. Cream butter, add sugar and eggs, and beat well; add sifted flour and baking powder gradually with the milk, flour the fruit and add last. Beat well, and bake in a baking tin lined with buttered paper for 2 hours or a little longer in a 325 deg. F. oven. This cake improves in flavor of kept a week or so before cutting. You may have to add a little more flour.

GUM DROP CAKE

- ¾ cup granulated sugar
- ½ cup butter (scant)
- ¾ cup milk
- 2 cups flour
- 1 heaping tsp. baking powder
- ½ tsp. salt
- ¾ cup raisins
- 1 lb. gum drops (about ¾ lb. will do).

Mix flour, raisins and gum drops thoroughly. Bake in slow oven, about 200 deg., for 35 minutes.

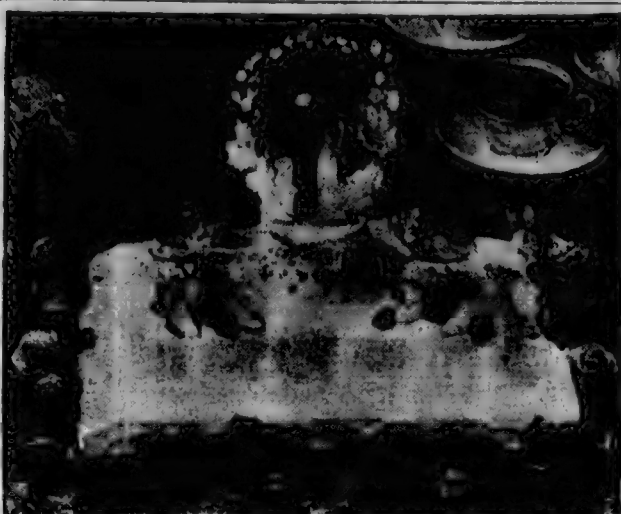
MOCHA CAKE

- ½ cup butter
- 1 cup sugar
- ½ cup cold water
- 2 cups flour
- 2 tsps. baking powder
- 3 egg whites
- vanilla.

Cream butter and sugar, beat light, add water very slowly and flour and baking powder, then vanilla. Fold in the egg whites.

Filling to put in between layers (this is what makes the cake so good):

- ¾ cup unsalted butter



For the belated wedding reception . . . a bride's cake. It's easy on ration points and sugar.

- 3 egg yolks
 - ½ cup brown sugar
 - ½ cup very strong cold coffee
- Beat well until smooth enough to spread. You may take the salt out of butter by stirring in cold water.

MAPLE WALNUT CAKE

- 1 cup granulated sugar
 - ½ cup of butter
 - 2 eggs
 - 1 cup sour cream
 - 1 tsp. soda
 - 2 tsps. maple extract
 - ½ cup walnuts, finely chopped
 - 1½ cups flour
 - 1 tsp. cream tartar
 - pinch of salt
- Icing For Cake
- 1 cup brown sugar
 - 1-3 cup water (Boil until strings)
 - 2 egg whites, well beaten
 - 1 tsp. baking powder
 - ½ tsp. Mapleline.

JAM ROLL

Children like a good jam roll for supper after school. Take about 3 cups of flour, 1 tsp. baking powder, 2 tsps. salt, sift ½ lb. lard and mix into stiff paste roll in about ½-inch thickness. Spread jam all over and roll, put into a clean cloth and put in a pan of boiling water for 2 hours; then make a very thin custard milk, put some milk on to boil, mix a little sugar, stir a little and it's a nice sauce to put on your jam roll.

CRUMB CAKE

- 2 cups flour
 - 1 cup white sugar
 - ¾ cup butter
- Rub to crumbs. Take out 1 cup of the crumbs. Mix the rest with:
- 1 cup sour milk
 - 1 tsp. soda
 - 1 tsp. cloves
 - 1 tsp. cinnamon
 - 1 egg
 - 1 cup raisins
 - 1 cup currants
- Sprinkle the cup of crumbs on top of cake; then put in oven to bake.

POTATO CAKE

- 8 cups of flour
 - 1 yeast
 - 3 cups (coffee cups) lukewarm milk.
- Soak yeast in milk, 6 tsps. butter and same quantity of sugar, a

alternately with milk to first mixture. Beat egg whites till they stand in moist peaks, fold in well. Remove a generous third of batter to small bowl. Add sugar and water to melted chocolate; mix thoroughly with smaller amount of white batter alternately by spoonfuls in a pan 8 in. x 8 in. lined with paper. With a knife cut through batter several times. Bake in moderate oven, 360 deg. F., 40 to 50 minutes. Frost half of cake with chocolate icing, other half with white. All measurements level.

ORANGE CAKE

- 1 egg
- 1 cup brown sugar
- ½ cup butter
- 1 cup sour cream
- 2 cups flour
- 1 tsp. soda
- 1 tsp. baking powder
- 1 orange (rind and juice).

MARY'S WAR CAKE

- 2 cups white sugar
- 1 lb. raisins
- 1 tsp. butter
- 2 cups boiling water
- 1 tsp. salt
- 1 tsp. cinnamon; 1 of cloves, and 1 of nutmeg.

Boil all these together for 5 min-

utes, and cool slightly. Add: 1 tsp. soda, dissolved in 1 cup hot water 3 cups flour

DELICIOUS MARBLE LOAF CAKE

- 2 cups sifted flour
- 4 tsps. baking powder
- ¼ tsp. salt
- ½ cup shortening
- ½ cup sugar
- ½ cup corn syrup
- 3 eggs
- 1 tsp. vanilla
- ½ cup milk
- ½ tsp. cinnamon
- ¼ cup cocoa

Sift dry ingredients together three times, cream shortening, adding sugar and syrup until very light. Beat in eggs one at a time. Add flour and milk alternately. Add vanilla. Divide batter into two parts; to one part add cocoa. Into well greased loaf pan place light and dark mixture one tbsp. at a time. When all batter is used, run fork through mixture lengthwise. Bake in modern oven (350 deg.) 50 to 75 minutes or until well done. Chocolate icing is very nice on this cake.



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ALBERTA

Chocolate Cakes

LIGHT CHOCOLATE CAKE

Cream together $\frac{1}{4}$ cup of butter, 2 cups sugar, 3 egg yolks. Sift together 4 times $2\frac{1}{2}$ cups of flour, 4 tps. baking powder, $\frac{1}{2}$ tsp. of salt. Melt 2 squares chocolate in a cup of boiling water and cool, then add flour and sugar mixture alternately, a little at a time. When smooth fold in stiffly beaten egg whites, and bake in a buttered tin. This batter must be thin, so do not change any of the ingredients.

Icing

- 2 cups powdered sugar
- 2 tps. soft butter
- 1 tsp. vanilla
- 3 tps. cream

Mix well and spread when firm on top cover with $1\frac{1}{2}$ squares of melted chocolate.

CHOCOLATE CAKE

- 2 cups brown sugar
- $\frac{1}{2}$ cup butter
- 2 eggs
- $\frac{1}{2}$ cup sour milk
- 1 tsp. soda
- 1 tsp. vanilla
- pinch of salt

Mix $\frac{1}{2}$ cup chocolate with $\frac{1}{4}$ cup boiling water and mix with other ingredients, add 2 cups flour.

CHOCOLATE FUDGE CAKE

- 2 cups sifted cake flour
- 3 tps. baking powder
- $\frac{1}{2}$ tsp. soda
- $\frac{1}{4}$ tsp. salt
- $\frac{1}{2}$ cup butter or other shortening
- 1 cup sugar
- 2 egg yolks, beaten
- 3 squares unsweetened chocolate (melted)
- $1\frac{1}{4}$ cups sweet milk
- 1 tsp. vanilla
- 2 egg whites, stiffly beaten

Sift flour once, measure, add baking powder, salt and soda and sift 3 times. Cream butter thoroughly, add sugar gradually and cream together until light and fluffy. Add egg yolks and chocolate, then flour alternately with milk, a small amount at a time. Beat after each addition until smooth. Add vanilla. Fold in egg whites. Bake in two greased 9-inch layer pans in moderate oven (350 deg. F.) 30 minutes. Spread fudge frosting between layers and on top or sides of cake.

Fudge Frosting

- 2 squares unsweetened chocolate (shredded)
- 2-3 cup cold milk
- 2 cups sugar
- dash of salt
- 2 tps. light corn syrup
- 2 tps. butter
- 1 tsp. vanilla

Add chocolate to milk and heat gradually. When chocolate is melted beat with rotary egg beater 1 minute or until mixture is smooth and blended. Add sugar, salt and corn syrup and stir until sugar is dissolved and mixture boils. Continue cooking without stirring until a small amount of mixture forms a very soft ball in cold water. Remove from fire. Add butter and vanilla. Cool and beat until of right consistency to spread.

CHOCOLATE LAYER CAKE

- 2 cups sifted flour
- 1 tsp. baking powder
- $\frac{1}{2}$ cup butter or shortening
- $1\frac{1}{2}$ cups brown sugar, firmly packed
- 2 eggs, well beaten

Rusk Spread Balances Soup Meal



Brittany crust soup is a balanced meal in itself.

By GAYNOR MADDOX

Here is a French peasant soup that is hearty, delicious and wonderful to eat.

Brittany Crust Soup

(Approximate yield, $1\frac{1}{2}$ quarts)
Two pounds shin of beef, 2 pounds beef bones, 2 sliced carrots, 1 parsnip cut in pieces, 1 medium size onion, 1 silk chopped celery, 2 sprigs parsley, 1 bay leaf, 2 sprigs thyme, 1 sprig marjoram, 1-3 teaspoon peppercorns if desired, 1 teaspoon salt (or more to taste), $\frac{1}{2}$ teaspoon nutmeg, 2 quarts water, 6

- $6\frac{1}{2}$ -ounce cubes baking chocolate (melted)
- $1\frac{1}{2}$ cups sweet milk
- 1 tsp. vanilla
- 1 tsp. soda

Sift flour, soda and baking powder three times. Cream butter and sugar together until light and fluffy. Add eggs, one at a time. Beat well. Add chocolate and beat well. Add flour alternately with milk, a small quantity at a time. Beat each addition until smooth. Add vanilla. Bake in two greased 10-inch layer cake tins in a moderate oven (350 deg. F.).

CHOCOLATE CAKE A Very Moist Cake

- $\frac{1}{2}$ cup butter
- $1\frac{1}{4}$ cups sugar
- $\frac{1}{2}$ tsp. salt
- 1 tsp. vanilla
- 2 squares chocolate (unsweetened)
- $1\frac{1}{4}$ cups cake flour
- 1 tsp. soda
- $\frac{1}{2}$ cup baking powder
- 1 cup sour milk

Method: Blend together butter, sugar, salt, vanilla and eggs. Stir in melted chocolate, sift flour with soda and baking powder and add alternately with sour milk. Bake in 8-inch square tin in moderate oven (350 degrees F.) 35 to 40 minutes. Top with "stay soft" chocolate frosting. For this use:

- $\frac{1}{4}$ cup cocoa
- 2 tps. cornstarch
- $\frac{1}{4}$ cup sugar
- 1 cup milk
- 1 tsp. vanilla
- 1 tsp. butter.

Method: Blend together cocoa, cornstarch and sugar. Add milk and cook slowly until thickened, stir-

ring constantly. Remove from heat. Add vanilla and butter. Stir gently until cool and thick enough to spread.

Cover beef, bones, and spices (except nutmeg and cheese) with water. Bring to boil and simmer 10 minutes. Skim. Cover and simmer 3 hours. Skim again. Add vegetables and simmer 1 hour longer. Strain. Mince vegetables and meat very fine. Mix with nutmeg and cheese. Spread on rusks or unsweetened zwieback. Lay in greased baking pan and brown lightly in oven. Serve piping hot and eat with the soup.

COCOA CAKE

- 2 eggs
- 1 cup brown sugar
- $\frac{1}{4}$ cup shortening
- $\frac{1}{4}$ cup sour milk
- 3 tps. cocoa, sifted
- $2\frac{1}{2}$ cups sifted flour
- 1 cup boiling water
- 2 tps. baking soda

Mix: 2 eggs well beaten, add brown sugar and shortening, then sour milk; add 1 cup sifted flour, 3 tps. cocoa, then the rest of flour; at the end, when the cake is about done, add the boiling water with soda.

CHOCOLATE CAKE (MY BEST)

- 2 cups sifted flour
- $\frac{1}{4}$ tsp. salt
- 1 tsp. soda
- $\frac{1}{2}$ cup butter or shortening
- $1\frac{1}{4}$ cups brown sugar
- 2 or 3 egg yolks, unbeaten
- 2 or 3 squares unsweetened chocolate

Melt this in saucepan. 1 cup milk 1 tsp. vanilla Sift flour 3 times, add soda and salt and then sift again 3 times. Cream butter, add sugar. Cream together until light and fluffy. Add eggs one at a time, then add chocolate. Add flour and then milk and vanilla. Bake in oven 350 deg. F. for 25 to 30 minutes, then turn down to 325 deg. till done.

CHOCOLATE CAKE

- $\frac{1}{2}$ cup cocoa
- 1 tsp. soda
- $\frac{1}{2}$ cup boiling water
- $\frac{1}{2}$ cup butter
- 2 cups brown sugar
- 2 eggs, well beaten
- 2 tps. vanilla
- 2 cups cake flour
- $\frac{1}{2}$ tsp. baking powder
- $\frac{1}{2}$ tsp. salt
- $\frac{1}{2}$ cup sour milk

Combine cocoa, soda and hot water. Let cool, cream butter, add sugar gradually and cream well together. Add beaten eggs and vanilla and combine thoroughly, add cocoa mixture, then add alternately the dry ingredients and sour milk. Bake in layers or a buttered pan 9x9 inches, in a moderate oven (350 deg. F.), from 55 to 60 minutes. Ice with a sour cream frosting.

Icings

PEANUT CREAM FROSTING

Wash 2-3 cup butter in cold water to remove salt. Cream butter thoroughly, add 1 cup sifted confectioners sugar gradually, and cream until light and fluffy, add $\frac{1}{2}$ cup peanut butter, a small amount at a time, creaming well after each addition. Fold in 1-3 cup sifted confectioner's sugar.

CRUSTY TOPPING FOR GINGERBREAD

Cream 3 tps. icing sugar with 1 tsp. butter, add 2 tps. grated orange rind and $\frac{1}{4}$ cup chopped nuts. Spread on gingerbread before baking.

CUSTARD SAUCE

- $\frac{3}{4}$ cup hot milk
- 2 tps. sugar
- 2 egg yolks
- $\frac{1}{4}$ tsp. salt
- $\frac{1}{4}$ tsp. flavoring

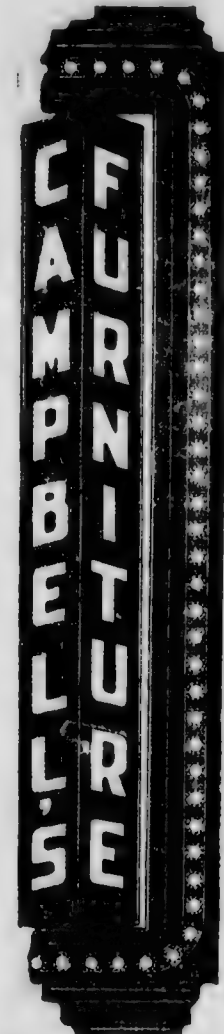
Beat the egg sufficiently to mix it well. Add sugar and salt. Add hot milk, stirring as it is added. Cook over very hot or gently boiling water until the mixture coats metal spoon. Remove at once from heat. Add flavoring and chill.

POOR MAN'S ICING

- 4 tps. brown sugar
- 3 tps. flour
- 1 tsp. butter
- vanilla and milk

Mix thoroughly brown sugar, flour and butter. Add enough milk and vanilla to make a thick icing. Beat. The success of this icing is in the beating.

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Edmonton Bulletin

Alberta's First Newspaper—Edmonton, Alberta, Saturday, February 23, 1946

ALBERTA'S GREATEST COMIC SECTION

13

Big
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Comics
Weekly

NO PULSE... NO HEARTBEAT IN EITHER OF THEM. IF THESE OXYGEN HELMETS CAN'T DO THE TRICK—

SUPERMAN

JERRY SIEGEL AND JOE SHUSTER

THE SATURN-BOUND, ATOMIC-PROPELLED SPACE SHIP OF PROF. VERN AND LOIS IS DRAWN MAGNETICALLY OFF ITS COURSE AND CRASHES IN A WEIRD SARGASSO SEA OF SPACE—AND SUPERMAN FINDS THE TWO ADVENTURERS STRAPPED UPRIGHT AND MOTIONLESS IN THEIR SEATS...

330

TWENTY MINUTES, AND STILL NOT A SIGN OF LIFE! YET I CAN'T BELIEVE THAT LOIS IS DEAD!

THEN, LONG MINUTES LATER...

WH-WHAT HAPPENED...?

AT LEAST SHE DIDN'T SAY "WHERE AM I?" THEY ALWAYS SAY THAT. BUT THE IMPORTANT THING IS—SHE'S ALIVE! AND SO IS PROF. VERN!

SUPERMAN, HOW DID YOU GET HERE?

NEVER MIND THAT NOW! I CAN'T VERY WELL ADMIT I WAS DOZING ATOP THE SPACE SHIP WHEN IT CRASHED!—

ACCORDING TO ALL SCIENTIFIC REASONING, MISS LANE AND I SHOULD BE DEAD, BUT SOMEHOW, SUPERMAN, YOU SAVED OUR LIVES BY PUTTING ON OUR OXYGEN HELMETS.

MOST INTERESTING! THIS "PLANET" OR WHATEVER IT IS—IS COMPOSED OF FRAGMENTS OF OTHER WORLDS...

THERE ARE EVEN RUSTED RUINS OF OTHER SPACE SHIPS—PROVING THAT WE'RE NOT THE FIRST INTERPLANETARY EXPLORERS!

SUDDENLY...

A SHOWER OF METEORITES! QUICK—RUN FOR THE SHIP WHILE I SHIELD YOU FROM ABOVE!

WHEW! SAFE!

ANY ONE OF THOSE LITTLE MISSILES MIGHT HAVE RIPPED THROUGH US LIKE A SHELL FRAGMENT!

I—I'M FEELING A BIT LIGHT-HEADED...

IT'S NOTHING, LOIS—WE SIMPLY NEED TO REFILL OUR OXYGEN BOTTLES FROM THE MAIN RESERVE TANK.

BETTER GET TO IT, THEN. I DON'T WANT YOU FOLK'S PASSING OUT ON ME AGAIN!

BUT AT THAT MOMENT, A LARGER METEORITE CRASHES THROUGH THE ROOF OF THE SHIP AND—

GREAT SCOTT! IT'S PIERCED THE MAIN OXYGEN TANK! THE OXYGEN'S GONE!

THEN—WE'RE DOOMED!

DOOMED INDEED—UNLESS I CAN DO SOMETHING ABOUT IT! BUT WHAT?!! WHATEVER IT IS—IT HAD BETTER BE SUPER-SOMETHING!!

NEXT WEEK—THE SUPER STUNT OF THE YEAR!

Follow the Thrilling Adventures of Superman Daily in The Bulletin



OUR BOARDING HOUSE

MAJOR HOOPLE



OUT OUR WAY

The Willets

By Williams



Alberta's Most Complete Newspaper—The Bulletin



A NEW HOUSE

THE weather was still so chilly that the Cowboy was surprised one morning to see a bluebird land on the ground near the Teenie Weenie shoe house. It was a strange bird, but it appeared friendly and the Cowboy smiled and walked up to it.

"You are arriving rather early this year, aren't you?" asked the Cowboy.

The bird tried to answer with many chirps and twitters, but the Cowboy could understand but very few of the sounds. He motioned the bird to follow and he led it to the teapot where the Chinaman lived because of all the Teeinie Woenies the Chinaman can best understand bird and animal talk.

The bird began chattering to the Chinaman and when it had finished the Chinaman turned to the Cowboy and said, "She say she find hole in tree that make muchie good home, but she say hole too small for her to get through and she all time want to hire Teenie Wannies to make hole bigger so she can all time get in."

"Sure, we probably can help her," said the Turk, who had joined the little circle. "Tell her to show us the hole and we'll tell her in a jiffy whether we can do the work."

The Chinaman repeated the Turk's remarks to the bird, who agreed to take the Cowboy and the Turk on her back and fly them up to the hole she had found. The Cowboy climbed onto her back and she flew off. In a few minutes she returned for the Turk. Just as the Turk climbed up onto the bird's back she

THE TECHNIC MAGAZINE

BY WM. DONAHEY.



Dunce came running to the spot and begged to be taken too. The Chinaman told the bird what the Dunce had asked and she said the Dunce could go. The Dunce climbed up beside the Turk and the bird flew to a big tree near by. There she alighted on a limb above the hole where she wanted to live.

It was a fine place for a bluebird's nest. After the little men had climbed down and examined the hole, they agreed that they could make it big enough for the bird to get through. The bird offered to pay

10 large fat worms for the job. After some embarrassment and considerable talk, it was agreed that 15 sunflower seeds would be good payment for the work.

The bird carried the little tools and their tools into the tree, where they soon hacked away at the sides of the hole until it was big enough for the bird to enter. When the work was finished the bird promised to pay the Teenie Weenies as soon as sunflower seeds were ripe, and she set to work at once building her nest inside the tree.



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ALLEY OOP IS A DAILY BULLETIN FEATURE



By **Shirley**

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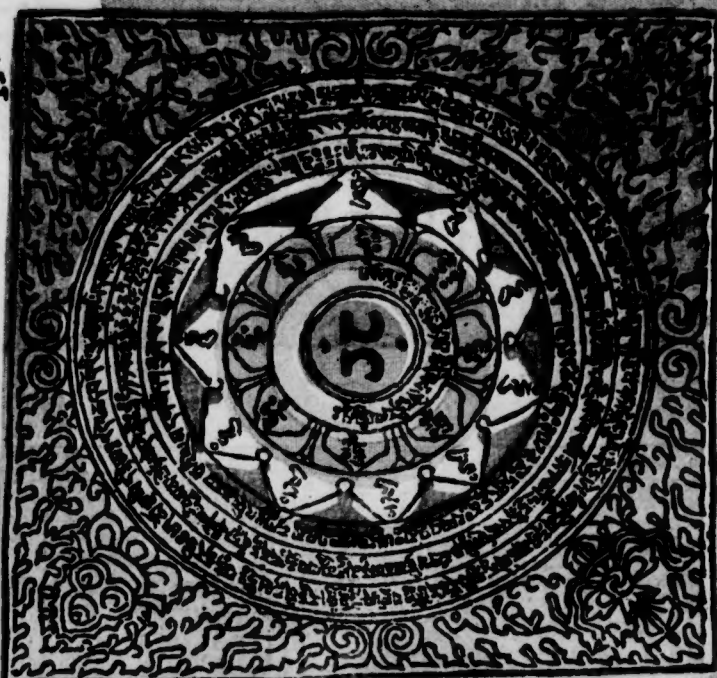


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Return to
Their
Birth-
place

**DID YOU EVER SEE
A BOMBAY BECK?**

See Next
Sunday's Cartoon



BULLET! PROOF TALISMAN WORN BY TIBETAN SOLDIERS WHO BELIEVE IT WILL CAUSE BULLETS TO BOUNCE OFF THEM

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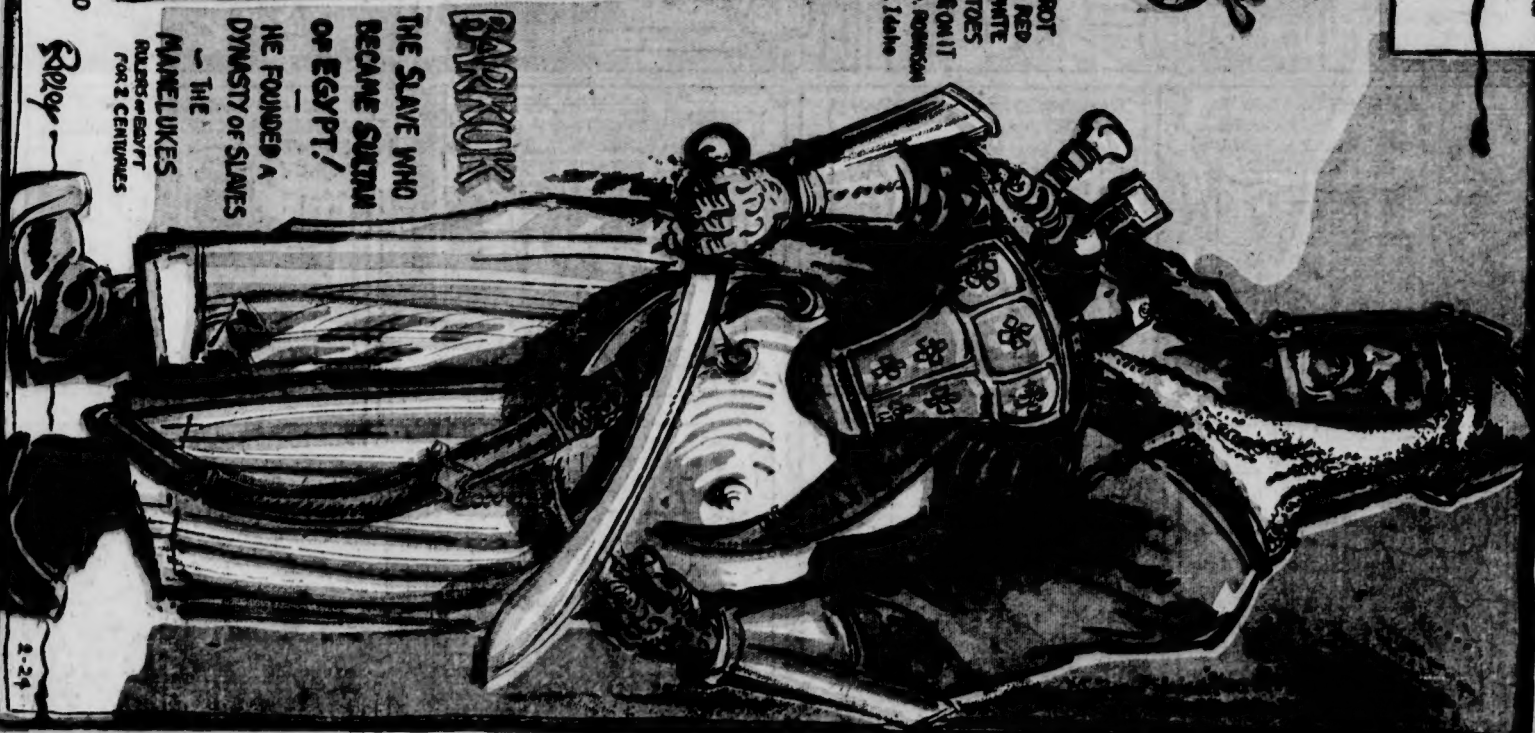
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**CARBOT
WITH RED
AND WHITE
POTATOES
GRADING ON IT**
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BARBICUE

**THE SLAVE WHO
BECAME SULTAN
OF EGYPT!**

HE FOUNDED A DYNASTY OF SLAVES

— THE
MAMELUKES
RUBBER EASY!
FOR 2 CENTIMES.

Edley

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